Mrs Ricketts’ Group
Green Leaves and Potato Soup

Season: All year
Type: Soup
Difficulty: Medium
Serves: 6 or 18 tastes
Recipe Source: Stephanie Alexander Website
From the Garden: rocket, silverbeet, kale, potatoes, basil

### Equipment:
- Scales
- Chopping boards & knives, scissors
- Peeler, garlic press
- Bowls – big
- Salad spinner
- Large stockpot
- Wooden spoon
- Measures – jug, tablespoon
- Stick blender/ handheld mixer
- Ladle
- Serving bowls

### Ingredients:
- 1.5 kg potatoes
- A small bunch of spring onions
- A small bunch of rocket
- A handful silverbeet
- A handful kale
- 6 cloves garlic
- 100g unsalted butter
- 2 litres hot water
- 2 beef stock cube
- Black pepper
- A bunch of basil

### What to do:
- Scrub the potatoes under running cold water (do not peel!) & cut into 2cm cubes.
- Peel the garlic cloves and squeeze them through the garlic press. Wash & trim the spring onions and slice into finger-width pieces.
- Melt butter in the large stockpot over medium heat and sauté the spring onion and garlic for a minute, and then add the potato cubes and turn so that the potato cubes sweat in the butter.
- Meanwhile wash the rocket, silverbeet and kale and spin dry. Roll up the leaves and slice into thin ribbons.
- Carefully measure the hot water and the stock cube into the pot of potatoes and stir. Bring it to a boil, then turn down to a simmer, cover and cook gently over low heat for 10 minutes, then add the silverbeet, kale and rocket.
- Cook until the potato is tender.
- Wash the basil and pick the leaves from the stalks, spin dry.
- With dry hands, plug in the stick blender and carefully blitz the soup until it is silky smooth.
- Add the basil leaves and blitz again.
- Taste for correct seasoning and ladle into bowls to serve.
- If the soup is too thick just add some more hot water and bring to the boil before serving.