

# TATTON KITCHEN GARDEN VEGETABLE SOUP

Serves 4

Prep time: 15 mins

Cook time: 30 mins

## Ingredients

- 300g mixed vegetables of the season
- 50g butter
- 100g potatoes
- 25g flour
- 1 ltr stock (vegetable stock cube)
- Seasoning

## Method

Peel and wash and slice all the vegetables and set the potatoes to one side. Sauté gently in a 2 litre pan with the butter without colouring, stir in the flour and cook slowly for a few minutes.

Add the stock and potatoes bring to the boil and simmer for 30 minutes.

Purée in a sieve or food processor/blender, season and add a dash of cream just before serving.