

Creamed Sorrel Soup

30g butter

1 onion – finely chopped

a lettuce – shredded

200g diced potato

1 litre good quality chicken stock

salt and pepper

pinch of ground cumin

150ml crème fraîche

8 tbsls [sorrel](#) leaves - prepared and finely chopped

Soften the onion in the butter, add the potato dice and cover the pan. Leave the vegetables to sweat for 10 minutes over a low heat. Stir in the lettuce followed by the seasonings and the stock. Simmer for 15 minutes then add the sorrel leaves.

Liquidise the soup until it is quite smooth. The acidity of sorrel varies with the time of year so exact quantities are difficult, slightly more maybe needed.

Reheat the soup to nearly boiling point then stir in the crème fraîche. Serve sprinkled with a little more chopped sorrel.