

WILD ROCKET SOUP WITH GOAT'S CHEESE

Serves 2

INGREDIENTS:

1 onion, finely diced
Olive oil
1 potato, peeled and diced
750ml chicken stock
100g wild rocket
150g log soft goat's cheese

DIRECTIONS

Fry the onion gently in a slug of olive oil until it softens, then add the potato and stock and bring to a simmer. Cook until the potato is soft, and season well. Add the wild rocket and cook for 2 minutes.

Whizz the mixture in a blender. Pour into bowls and top each with a couple of slices of goat's cheese.