



Radish Soup

Ingredients

- 4 bunches of radish leaves without stalks
- 6 medium potatoes diced
- Crème fraiche

Instructions

1. Wilt the leaves in some butter and add the potatoes for 3-4 mins
2. Add about 1ltr water and salt and pepper to taste
3. Simmer for 40 mins
4. Blend the soup, add 3tab of crème fraiche

Serving Ideas

Serve with some of Stanley's Farm rustic bread and butter.

Bon Appétit!