Green leaves and potato soup

Serves: 6 or 24 tastes

Equipment:
- Kettle
- Scales
- Chopping board
- Knife
- Peeler
- Bowl - large
- Salad spinner
- Large Pot
- Wooden spoon
- Measures – jug & spoon
- Stick blender/ handheld mixer
- Ladle

Ingredients:
- 500g potatoes
- A small bunch of spring onions
- A small bunch of rocket
- A bunch of silverbeet
- A bunch of kale
- 4 cloves garlic
- 50g unsalted butter (nuttelex)
- 1 litre boiling water
- 1 tablespoon (Tbsp.) stock powder
- 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 chop finely.
- Wash & trim the spring onions and slice.
- Melt butter (nuttelex) in the large pot over medium heat and sauté the spring onion and garlic for a minute.
- Then add the potato cubes and stir often so that the potato cubes sweat (cook but not brown) in the butter.
- Wash the rocket, silverbeet and kale and spin dry.
- Cut the stalks out of the silverbeet and kale. Finely chop stalks.
- Roll leaves of rocket, silverbeet and kale and slice into thin ribbons
- Carefully measure the boiling water and the stock powder 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.
- Add the silverbeet and kale stalks and cook for 2 minutes.
- Check that the potato is tender, and then stir in rocket, silverbeet and kale leaves. Increase heat to medium and simmer for another 2 minutes.
- If it’s really thick you may need to add another cup of hot water.
- Wash the basil and pick the leaves from the stalks, spin dry.
- Use the stick blender and carefully blitz the soup until it is silky smooth.
- Add the basil leaves and blitz again.
- Add salt if needed.