



POTAGE CRECY BRIARDE

INGREDIENTS

- 600 g (21 oz) carrots (sliced)
- 1 small onion (sliced)
- 250 g (8.8 oz) of potatoes (cut into small cubes)
- 1 litre (4 cups) of water
- 40 g (1.4 oz) of butter
- 1 small branch of thyme
- 2 good pinches of salt
- Up to 200 ml (6.7 fl oz) of heavy cream or crème fraiche
- 4 tbsp of croutons, made from bread pieces, 1 tbsp oil and 1 tbsp butter
- Pinch of sugar
- Coriander or chervil leaves to garnish

PROCEDURE

1. Melt the butter on low to medium heat and once melted, mix in the onions, thyme and carrots together with salt and a pinch of sugar.
2. On low heat and with the lid on cook for 5 minutes.
3. Add the cold water and potatoes and bring to a simmer. Cook, lid on, for 15 minutes until the carrots and potatoes are tender. Whilst simmering, heat the oil and butter in a frypan and cook the bread until golden brown and then drain on a paper towel.

4. Once the potatoes and carrots are tender, remove the thyme and using a stick blender on medium speed, puree the soup.
5. Add cream and whisk in to achieve a consistency to your liking.
6. Filter into another pot through a sieve and melt in a nudge of butter and reheat to the desired temperature.
7. Pour into bowls, and garnish with the croutons and coriander or chervil leaves.