Curried Marrow Soup

Serves 6

Ingredients:

- 1tbsp vegetable oil
- 1 large leek, sliced
- 250g potatoes, chopped
- 1 medium marrow, chopped
- 1-2 tsp curry powder
- 500ml vegetable stock
- 1 tin cannellini beans
- salt and pepper, to taste
- crème fraiche (optional)

Method:

1. Heat oil in a pan
2. Add sliced leeks and fry until soft
3. Add chopped potatoes and cook for another 2 minutes
4. Add chopped marrow and curry powder and stir to combine
5. Pour in the stock and add beans
6. Simmer for about 20 minutes
7. Serve with crème fraiche (if using)

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