Sorrel Soup

Serves 4

Ingredients:

- 2tbsp oil
- 1 large onion, chopped
- 2 garlic cloves, chopped
- 2 large potatoes, peeled and cut into cubes
- 1.5l vegetable stock
- 1 bay leaf
- 200g sorrel, roughly chopped
- 4 eggs, hard boiled
- sour cream, to serve
- salt and pepper

Method:

1. Heat oil in a large pot
2. Add onions and fry for 8 minutes, until softened
3. Add garlic and fry for further couple of minutes
4. Add stock, bay leaf and chopped potatoes
5. Simmer for 15 minutes, until potatoes soften
6. Add sorrel and simmer for further 5 minutes
7. Season to taste
8. Serve with chopped hard boiled egg and a dollop of sour cream

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