# Creamed Sorrel Soup

- 30g butter
- 1 onion – finely chopped
- a lettuce – shredded
- 200g diced potato
- 1 litre good quality chicken stock
- salt and pepper
- pinch of ground cumin
- 150ml crème fraiche
- 8 tbls sorrel leaves - prepared and finely chopped

Soften the onion in the butter, add the potato dice and cover the pan. Leave the vegetables to sweat for 10 minutes over a low heat. Stir in the lettuce followed by the seasonings and the stock. Simmer for 15 minutes then add the sorrel leaves.

Liquidise the soup until it is quite smooth. The acidity of sorrel varies with the time of year so exact quantities are difficult, slightly more maybe needed.

Reheat the soup to nearly boiling point then stir in the crème fraiche. Serve sprinkled with a little more chopped sorrel.