

Courgette & Tarragon Soup

Serves 4

(Easily doubled/trebled)

Ingredients

25g butter

4 medium courgettes cut into chunks

1½ tbsp dried tarragon (sounds like a lot, but does work!)

300ml vegetable stock

300ml milk

Salt and pepper

Crème fraiche to serve

Method

- Melt butter, add courgettes and cook for 5 mins.
- Add the dried tarragon and cook for a further 5 mins.
- Add the stock (it should almost cover the courgettes), boil, reduce heat and cover. Simmer for 15 mins until the courgettes are tender.
- Add the milk and blend until smooth.
- Return to the pan and season to taste.

It's lovely with a little crème fraiche swirled in just before serving.

Recommended equipment

- Hahn 24cm Stainless Steel Stockpot 7.7 Litre
- Oxo Good Grips Angled 4 Cup (1000ml) Measuring Jug
- KitchenAid Blender (various colours)