

Brockchick soup with Spiced Oil

(Serves 4)



For the soup

300g potatoes
200g broccoli florets
500ml veg stock
200ml water
Black pepper and salt to taste
100 ml single cream
Gita's Spiced Oil
2 tbsp of halved pistachios nuts (unsalted)
Home made hummus

For the hummus

½ can chickpeas
½ tsp tahini paste
1 glove garlic crushed
¼ tsp cumin powder
1 tbsp lemon juice
1½ tsp Gita's Spiced Oil

Preparation

Prepare the potatoes - peel, chop into chunks and boil until soft.

Prepare the broccoli and steam for 5 mins.

Blitz all the hummus ingredients (apart from the Oil) in a blender, stir in the 1½ tsp Spiced Oil and set aside.

Method

1. Put the cooked potatoes, broccoli, veg stock and water in a blender and blitz.
2. Add in the hummus and blitz again. Bring to the boil, stir and simmer for 3-5 mins.
3. Strain the soup and stir in the cream.
4. Season to taste and serve into bowls.

To garnish, drop in blobs of Spiced Oil and sprinkle over the nuts.

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