

Recipe No. 14/2014

Potato and Rosemary Soup

With autumn, comes the changing of leaves from green to all shades of gold and bronze and the yearning for thick, rich and creamy soups. Gillian Lentin, the latest person to join our Thermomix family as a consultant, sent us this recipe which she has perfected in the Thermomix. Our office tasting experts rated this soup as "yummy"!

Serves: 4

Total Preparation time: 25 minutes

Ingredients

½ onion
1 large sprig fresh rosemary, leaves only
50g butter
150g potato, peeled and cut into cubes
400g full cream milk
400g water
100g cream
1 tbs TM vegetable stock
300g baby spinach leaves
Seasoning to taste

Method

1. Place onion and rosemary into TM bowl. Chop **5 sec/speed 7**.
2. Add butter. Sauté **3 min/100°C/speed 1**.
3. Add potato, milk, water, cream and stock..
4. Cook **14 mins/90°C/speed 1**. Add spinach leaves. Cook **3 min/90°C/speed 1**.
5. Gradually increasing up to **speed 9**, blend **1 minute**.
6. Adjust seasoning.
7. Serve with a swirl of cream.

Cook's notes

- For a less rich soup, use 400g fat free milk and 500g water. Omit cream.

Gillian Lentin is known for having started the first dedicated eyebrow bar in the country 11 years ago and Elle magazine March 2014 have just referred to her as SA's Brow Guru (to which she blushes) Before that, she worked as a make-up artist. Some highlights being 12 Miss World pageants as Head of Department, Fashion Week – New York – London – Milan and Paris and the Oscars in 1998. Gillian thinks her need for creativity has found its way to food as she's not really doing that much make-up anymore. She loves trying different things and especially feeding people. Gillian is so excited about Thermomix and can't wait to spread the word. Welcome to our Thermomix Family Gillian.



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