

Tattie Soup



Ingredients:

- 25 g Butter
- 1 tbsp Oil
- 1 Large Leek, finely chopped
- 1 medium onion, finely chopped
- 3-4 Carrots, diced into small pieces
- 8-10 Large potatoes, peeled and roughly cut into chunks
- 1.5 Litres Hot chicken or vegetable stock
- Salt and pepper
- Bread or oatcakes

Method:

1. Tip in the vegetables, give them a stir and season with salt and pepper. Cook over a low heat for 10-15 minutes or until the veg starts to soften a little. Pour in the chicken or vegetable stock, cover and simmer gently for 1 hour or until the vegetables are soft and the potatoes are starting to break up.
2. Using a potato masher, mash everything up, but not to much - you still want some large tattie lumps. If the soup is too thick for your liking just add some water to thin it down.
3. Check the seasoning and serve with fresh bread or oatcakes.