

# Soupe cresson-pommes de terre

Watercress & Potato Soup

(4 servings)



## Ingredients:

1½ cups tightly packed Watercress leaves  
1 lb Potatoes  
6 cups Water  
1½ tsp Kosher Salt  
6 tbs Heavy Cream or Crème Fraîche  
½ stick Butter  
Salt & Pepper

## Directions:

In a large saucepan bring the water and salt to a boil.  
Wash the watercress thoroughly and remove the stems.  
Wash the peeled potatoes quickly and cut them into quarters.  
Add the potatoes to the water and boil them uncovered for about 25 minutes.  
Lift the potatoes out of the water with a slotted spoon and mash or purée them by hand or in a food processor or food mill.  
Put them back into the water, stir, then add the watercress and boil gently for 10 more minutes.  
Add the cream and butter, lower the heat and simmer (do not boil), stirring frequently for 5 more minutes.  
Season as needed and serve.