

# **PRINCESS DIANA'S WATERCRESS SOUP**

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Serves 4-6

## **INGREDIENTS:**

30g Butter

30g Plain Flour

1 Pint of Chicken Stock (use vegetable stock if you prefer)

2 Bunches (Approx 170g) Fresh Watercress - washed

1/2 Pint Single Cream

## **DIRECTIONS**

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In a deep saucepan melt the butter on a low heat.

Stir in the flour and cook gently for a couple of minutes.

Slowly whisk in hot chicken stock until you have a creamy consistency.

Bring to a simmer.

Add the watercress and cook on a low heat for 20 minutes.

Blend the soup, add the cream and return to the heat before serving.

Garnish with a couple of watercress leaves.