

*Chef Jon's
Recipe of the Month*

WILD GARLIC VELOUTÉ:

RECIPE

- Vegetable stock: 700ml
- 250g washed wild garlic leaves
- 300ml X white wine
- 300ml X local unpasteurised milk or oat cream
- 2 X leeks
- 2 X brown onions
- 6 X large potato peeled
- 5 X garlic cloves
- 20g X ginger
- 50g X spinach
- 2 X tablespoons of chopped rosemary

METHOD

- Thinly slice onions, garlic, ginger, and the white part of the leeks (keep the green part til the end)
- Heat up 50ml of oil in a medium pot and slow cook for 5 mins then add a pinch of salt and the sliced potatoes then add the wine and cook out for 2 mins.
- Add veg stock and cook for 15-20 mins until potatoes are cooked.
- Add green parts of leeks and cook for 2 mins then add wild garlic and spinach then blitz all until smooth and check seasoning.
- Tip - after blitz keep on ice water until it's chilled.

