

Soups and starters

Potato and parmesan soup with walnut watercress pesto

By [Marc Fosh](#)

Total time:
25 mins
Serves:
4

Ingredients

All Ingredients

- 1 large onion
- 3 potatoes, peeled and diced
- 600 ml vegetable stock
- 200 ml coconut milk
- 100 ml cream
- 25 g Parmesan, grated
- 1 tablespoon butter
- Salt and pepper to taste
- 1 bunch of coriander

Ingredients for walnut watercress pesto

- 60g watercress stalks removed
- 5 tbsp olive oil
- 3 tbsp walnuts shelled
- 1 garlic clove
- Juice of 1 lemon

Method

Preparation:
10
Cooking:
15
Serves:
4
Difficulty:

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1. For the soup, attach the fine slicing insert to Braun's TributeCollection food processor FX 3030 large food processor bowl. Use the small chopper bowl, to chop the onions quickly and easily without tears and benefit from the unique 2-bowl system without cleaning the bowls during the cooking process.
2. In a saucepan, cook the onions in butter until soft, add the potatoes, stock and coconut milk and simmer uncovered over medium heat for 10 - 15 minutes.
3. Continue to use Braun's large food processor bowl, but replace the shredding insert with the chopping blade. File the whole mixture into the chopper bowl and add the cream. Blend the mixture until smooth. You can easily leave the soup in the chopper bowl until ready to serve.
4. For the walnut and watercress pesto, take Braun's food processor bowl and attach its grating insert which is designed for chopping harder food. Then place all of the ingredients into the food processor bowl. Use the pulse function several times to form a smooth, green paste.
5. Add the Parmesan to the soup, stir, season with salt and pepper and distribute amongst bowls. Top each plate with a spoonful of walnut watercress pesto and garnish with coriander to serve.

This recipe was prepared using Braun's MultiQuick Hand blender with its blending shaft, like for example in our set: MQ 5000 WH Soup.