



DUALCHEF PRESSURE COOKER Recipe

## BASIL SOUP

Function: VEGETABLE

Time: 70 minutes

Serves: 4

### INGREDIENTS

50g butter

½ cup leeks, roughly chopped

2 celery sticks, roughly chopped

600ml vegetable stock

Half a lemon (zest and juice)

1 large bunch fresh basil (plus extra to garnish)

100ml double cream (10ml to serve)

### METHOD

1. Select the VEGETABLE function and heat the butter in the **Russell Hobbs DualChef** pot, add the leeks and celery, and cover with pressure cooker lid to sweat over for 5 minutes.
2. Remove the lid, add the stock, lemon zest and lemon juice and bring to a boil.
3. Select keep warm function and simmer for 10 minutes.
4. Remove from the heat and allow to cool. Add the basil, blend in a blender until smooth.
5. Chill for an hour.
6. Serve chilled, with a swirl of a 10ml cream and garnished with basil leaves.

**Chef's tip:** Serve with a crispy parmesan chip