

Chilled Lemony Wood Sorrel Soup

Ingredients

- 2 cloves of garlic, minced
- Olive oil, for cooking
- 2 scallions, chopped
- 2 cups of vegetable broth
- 2 cups lightly packed wood sorrel leaves, flowers reserved for garnish
- 3 medium-sized mint leaves
- 1 cup of full-fat coconut milk
- Salt and pepper, to taste

Steps

1. In a small saucepan, add a little olive oil. Sauté the garlic, until fragrant, and then add the scallions. Cover with vegetable broth and bring to a boil. Simmer for about 5 minutes before adding the sorrel for about 30 seconds.
2. Take off the heat and add the mint. Use an immersion blender to blend smooth, then stir in the coconut milk and salt and pepper. Refrigerate until nicely chilled and serve garnished with sorrel flowers.

