



LANARKSHIRE  
LARDER

# WILD GARLIC SOUP WITH GOATS CURD GNUDI

by Michelin-starred chef Graeme Cheevers

## Ingredients

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Makes 6 large portions

- 250g Goats Curd
- 1 egg
- 50g Tinto Goats cheese
- 3 tbsp 00 pasta flour
- 200g Semolina
- 125g potatoes
- 2 garlic cloves
- 100g onion
- 100g unsalted butter
- 700ml vegetable stock
- 100g wild garlic





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## Directions

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- Place the goats curd into a large mixing bowl. Crack the egg and add the yolk to the bowl, discarding the white. Grate the Tinto cheese finely and add it to the bowl along with the pasta flour and beat until smooth.
- Place the semolina on a shallow tray. Working with slightly wet hands divide the curd mixture into 24 even pieces. Gently roll the mixture into balls then drop the balls into the semolina and shake the tray back and forth to coat them. Transfer the gnudi on a clean tray and place in the fridge for four hours to set.
- Now make the soup. Peel the potatoes, garlic cloves and onions then slice them finely. Place a large pan on a medium heat and add the butter. Once melted add the potato, garlic and onion and season well with salt. Sweat the vegetables until soft and translucent.
- Once the vegetables are soft add the stock and bring to a simmer. Cook for 10 minutes before adding the wild garlic and cooking for a further two minutes. Placing the soup in the liquidiser and blend until smooth, then reserve to one side and keep warm.
- To cook the gnudi, place a large pan of salted water on a high heat and bring to the boil before reducing the heat to simmer. Place the gnudi in the water and cook for four to five minutes until they float to the surface. When the gnudi are cooked carefully lift them out with a slotted spoon.
- Place the warm soup in bowls, divide the gnudi between them and serve.

