



Arugula cream with mozzarella

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 grams of arugula
 - 1 small onion, chopped
 - 250 grams of potatoes, peeled and cubed
 - 2 tablespoons of olive oil
 - 300 ml of vegetable stock
 - pinch of nutmeg
 - pinch of white pepper
-
- 200 grams of smoked mozzarella cheese, sliced
 - 2 tablespoons of pine nuts

Instructions

1. Heat olive oil in a pan, fry onion and arugula till onion change colour.
2. Add potatoes and vegetable stock.
3. Bring to boil, reduce heat and continue simmering about 15 minutes till potatoes are soft.
4. Use blender to make cream.
5. Sprinkle with nutmeg and white pepper.
6. Serve with mozzarella slices and pine nuts.