Method

1.Fry the vegetables and potatoes gently in a pan with the oil for a few minutes until beginning to soften but not coloured

2.Cover with the stock, bring to the boil, then turn down to a simmer for about 10-15 minutes until the veg is tender. Blend until smooth with a stick blender, then season with salt and pepper.
If you prefer a chunky soup, then using a potato masher, squash some of the vegetables which will thicken the soup slightly but leave chunks of vegetables. If you like a thinner soup then just add a bit more water

3.Can be served with a drizzle of single cream and chopped fresh herbs