

Recipe 13 – Leek & Potato Soup

This recipe is for 4-6 people

Recipe 13 – Leek & Potato Soup

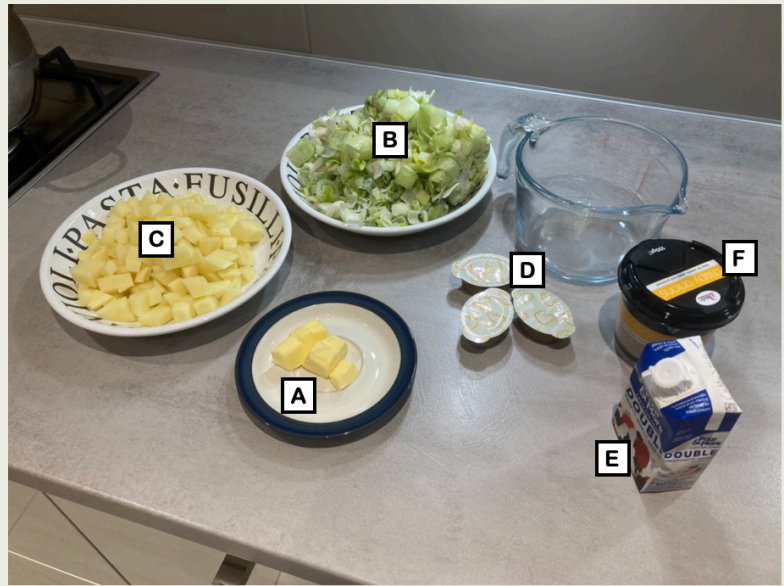
- A. 25g butter
- B. 450g Leeks
- C. 450g Potatoes
- D. 1.5 l chicken stock or vegetable stock
- E. 140ml double cream
- F. Black Pepper (not pictured)

Optional ingredients–

- H. Crispy Onion

Equipment–

- H. Electric hand blender or Jug Blender or Food Processor



Timings –

Prep – 30 mins*, Cooking – 30 mins*, Blending - 10 mins.

*"The quoted times are an estimated and may vary based upon your experience & chosen ingredients"

Method

1. Melt the butter in a pan & add the Leek & cook for 5 mins until softened but not coloured.



2. Add the potatoes, mix through. Add the stock & ground black pepper.



3. Cover & simmer for 20mins until the potatoes are tender.



4. Allow to cool slightly



5. Using a stick blender, blend the soup until smooth and no pieces of potato or leek appear.



6. Prior to serving add the cream stir in and cook through.



7. Do not allow the soup to boil

8. Serve in warm bowls.



Hints –

You can pre-cook this soup and store in the fridge, but do not add the cream until you are ready to serve.

If you do not have a stick blender, you can also use a jug blender or food processor, you will need to do this in batches and have a second pan available.

You can top with crispy onions (pre-bought) as an option to add texture.