



Leek & Potato Soup

Serves 4 - 6

Prep time: 10 minutes

Cook time: 40 minutes

Ingredients

3-4 Medium potatoes/Approx 1 lb, peeled, cleaned and diced into very small pieces

4 Leeks, cleaned & sliced, greens discarded

1 Medium onion, finely chopped

1 Litre of chicken stock

1 Cup/240 ml of heavy cooking cream

2 Tablespoons butter

Salt and pepper to taste

Julia's Cuisine

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To garnish (optional):

Grated cheese

Parsley

Black pepper

Method

In a large stainless steel pot, heat the butter until sizzling. Add potato, leeks and onions. Give a good toss for a few minutes with salt and pepper. Now reduce the heat to medium and cover with foil or parchment paper. Then return lid to pan and leave vegetables to cook for a further 12 to 15 minutes. Once the vegetables are soft, add the stock and bring to a boil. Reduce heat and simmer for about 8 minutes. Return soup from the pot and blend (in batches if needed) in a blender. Reserve pot. Once the soup is liquidized to a smooth texture, return to pot and add the cream. Bring to a boil once again and reduce to simmer for a few minutes until all flavours are blended.

Serve topped with cheese, parsley and fresh ground black pepper.