

Classic Vichyssoise Soup

servings: 6 AS AN APPETIZER OR 4 AS MAIN COURSE *prep time:* 1 HR *cook time:* 45 MINS

total time: 1 HR 45 MINS *author:* Olivia's Cuisine *cuisine:* French-American

INGREDIENTS

- 1 large sweet onion, *chopped*
 - 2 tablespoons butter
 - 1 tablespoon olive oil
 - 3 large potatoes, *peeled and diced*
 - 6 large leeks, *thoroughly rinsed and sliced (white and light green parts only)*
 - 1 quart chicken broth
 - Salt and pepper to taste
 - A pinch of nutmeg
 - 1/2 cup heavy cream
 - Chives to garnish
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INSTRUCTIONS

- 1 In a heavy bottomed pot, or dutch oven, heat the olive oil and the butter, over medium high heat.
- 2 Sauté the onion until translucent (about 2 minutes).
- 3 Add the leeks and sauté until soft (about 4-5 min).
- 4 Add the potatoes and sauté with the onions and leeks for a couple of minutes. Season with salt and pepper.
- 5 Add the chicken broth and bring to a boil.
- 6 Lower the heat and simmer for 30 minutes, or until the potatoes are tender.
- 7 Using an immersion hand blender, puree the soup until smooth. Alternatively, you can work in batches using a regular blender.
- 8 Add the heavy cream and turn the heat back up to medium. Cook for about 5 minutes so it thickens a little.
- 9 Taste for seasoning and add more salt and pepper if necessary. Add a pinch of freshly grated nutmeg. Remove from heat.
- 10 Wait for the soup to cool down to room temperature and chill for at least one hour before serving (overnight is better).
- 11 Garnish with some chopped chives and serve.