

LEEK & POTATO SOUP

Prep Time: 15 minutes

Cooking Time: 40 minutes

Total Cooking Time: 55 minutes

Serving size: 1 cup

Serves 4

INGREDIENTS

2 Tbsp. butter
1 onion, finely chopped
3 leeks, white part only, chopped
1 stalk celery, chopped
1 clove garlic, finely chopped
4 potatoes, peeled and chopped
3 cups chicken stock
1 cup heavy cream
2 Tbsp. chives, roughly chopped

METHOD

1. Melt the butter in a large, heavy-bottomed saucepan and add the onion, leek, celery and garlic.
2. Let the vegetables sweat over a low heat until they are softened but not browned. This will take about 12 to 15 minutes.
3. Add the potato and stock and bring to the boil. Reduce the heat and leave to simmer, covered for 20 minutes.
4. Allow to cool a little before puréeing in a blender or food processor. Return to the clean saucepan. (If you have a hand blender there is no need to wait. You can blend the soup immediately.)
5. Bring the soup gently back to the boil and stir in the cream.
6. Season with salt and pepper.
7. Serve hot or well chilled, garnished with chives. Serve with bread.