

Vichyssoise soup (Cold potato leek soup)

Inspired by Anthony Bourdain from Brasserie Les Halles restaurant, NY

4-6 generous servings

Ingredients:

2 ounces European-style butter

8 ounces washed and chopped leeks (Note - about 8 medium sized leeks thoroughly washed, then chopped and weighed)

Only use the white parts of the leek. Discard the green tops as they are very tough and fibrous.

16 ounces brown baking potatoes (Note - about 2 large potatoes peeled and cut up into 3/4 inch chunks, taking care to remove any dark spots)

16 ounces chicken stock

16 ounces heavy cream

Pinch ground nutmeg

Salt and pepper to taste (white pepper recommended to maintain uniform creamy color)

4 Tb. Chives - for garnish

Method:

Melt butter in a sauce pan, add the chopped leeks. Sweat the leeks covered over a low heat without coloring them for 5 minutes.

Add the potatoes. Cover and simmer for 2 more minutes.

Add the chicken stock, bring to a full boil uncovered. Add a little salt and pepper.

Cover and turn back down to a low simmer for 35 minutes.

Purée the mixture using a blender or an immersion stick blender or a food processor (about 1 minute until smooth).

Return the mixture to the heat and add the cream and nutmeg. Simmer for 5 minutes, then remove from heat.

In order to cool the soup much faster, place it in a stainless steel metal bowl and cover with plastic film, placing the plastic film directly in contact with the top of the soup so a skin does not form.

Chill thoroughly in the refrigerator. This soup always tastes better the next day.

When ready to serve, adjust the seasoning again with salt and pepper. This is a very important step with a cold soup as all spices are less pronounced when eaten cold.

Check the thickness of the soup. If it is too thick for your taste, stir or whisk in a little milk.

Garnish with chopped chives and/or chive flowers.