



LEEK, POTATO & ROSEMARY SOUP

Nothing beats a warming bowl of soup on a cold day.
This classic, creamy leek and potato soup is the perfect winter warmer.

INGREDIENTS

45g butter

1 onion chopped

2 leeks sliced

1 garlic clove chopped

600g Maris Piper potatoes, peeled and cubed

3g fresh Rosemary

900ml vegetable stock

450ml full fat milk

Salt & Pepper

Cut the leeks and wash thoroughly, checking all dirt is removed.
Peel the potatoes and cut into chunks.

Melt the butter on a medium heat and sweat the onion and garlic for 5 minutes, then add leeks and sweat until soft and tender, around 10 minutes.
Add the potatoes, Rosemary and vegetable stock.

Bring to the boil then simmer until the potatoes are soft and falling apart.

Liquidise until smooth, add the milk, season with salt and pepper.

Serve and enjoy!

Serves 6

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