HEARTY & GROUNDING

Leek and Potato Soup

PREP	COOK	SERVES
15 min	30 min	4 to 6

Vegetarian

Silky leek and potato soup with a swirl of cream and chives. Gentle, warming and made with a handful of cheap things.

Ingredients

- 3 tbsp butter
- 3 leeks, white and light green parts, sliced and washed
- 1 onion, chopped
- 500 g floury potatoes, peeled and diced
- 1 litre vegetable stock
- 1 bay leaf
- 100 ml single cream or milk
- Salt and white pepper
- Chopped chives, to serve

Method

1. Melt the butter in a large pot. Add the leeks and onion with a pinch of salt and cook gently for 10 minutes without letting them brown.
2. Add the potatoes, stock and bay leaf. Bring to the boil, then simmer for 20 minutes until the potatoes are completely soft.
3. Remove the bay leaf and blend until smooth. Stir in the cream and season to taste.
4. Serve hot with chives and a swirl of cream, or chill and serve cold.

Cook's tip

Keep the leeks pale by cooking them slowly. Browned leeks make the soup taste bitter and turn it beige.