

Julia Child's Potage Parmentier (Potato Leek Soup)

Excerpted from *Mastering the Art of French Cooking* by Julia Child. Copyright © 1961 by Alfred A. Knopf. Reprinted with permission from the publisher Alfred A. Knopf, a division of Random House, Inc.

Author: Julia Child

Recipe type: Soup

Serves: 6 – 8

Ingredients

- 3 to 4 cups, or 1 lb, peeled, potatoes, sliced or diced
- 3 cups or 1 lb thinly sliced leeks including the tender green
- 2 quarts of water
- 1 Tb salt
- 4 to 6 Tb whipping cream or 2 to 3 Tb softened butter
- 2 to 3 Tb minced parsley or chives



Instructions

1. Simmer the vegetables, water, and salt together, partially covered, for 40 to 50 minutes until the vegetables are tender
2. Mash the vegetables in the soup with a fork, or pass the soup through a food mill. Correct seasoning. Set aside uncovered until just before serving, then reheat to the simmer.
3. Off heat and just before serving, stir in the cream or butter by spoonfuls. Pour into a tureen or soup cups and decorate with the herbs.