

# Leek and Potato Soup

Enjoy this warming traditional French soup fresh off the hob with warm crusty bread or put in the freezer ready for another cold winter's day! Packed full of Leeks which will boost your immune system over these cold winter months!

## Information

- Prep Time: 20 minutes
- Cooking Time: 40 minutes
- Serves: 4 - 6 People

## Ingredients

- 1L Chicken or Vegetable Stock
- 2lbs Potatoes (Ideally Yukon Gold)
- 250ml Heavy Cream
- 3x Large Leeks
- 35g Unsalted Butter
- Sea Salt / Black Pepper (To Taste)
- 2x Bay Leaves
- 1x Small Onion

## Equipment

- Measuring Utensils
- Large Saucepan
- Hand Blender
- Kitchen Knife

## Method

1. Melt the butter in a large saucepan, once this starts to foam, add the diced 1cm cubes of peeled potatoes into the saucepan, then add the diced onion, and the white parts of the leeks and stir until everything is covered in butter.
2. Season well with salt and pepper, add the stock and bay leaves then place the lid onto the saucepan and let simmer on a low to medium heat until potatoes and leeks are soft. (approximately 10-15 minutes)
3. Let the soup cool slightly, remove the bay leaves and blend until the soup reaches your preferred texture. Once this is complete, then put back onto a low heat and stir the 250ml of heavy cream into the mixture.

Sprinkle the top of the soup with chilli flakes / Pancetta for an extra kick and serve with warm crusty bread and Enjoy!!