

POTATO AND LEEK SOUP

EQUIPMENT

CHEFS KNIFE, LARGE BAKING TRAY, MIXING BOWL, BLENDER

INGREDIENTS

3 LEEKS, 4 DESIREE POTATOES, 80GM BUTTER, 350GM CHICKEN OR VEGETABLE STOCK,
5 SPRIGS THYME, SALT, GROUND WHITE PEPPER

METHOD

REMOVE THE GREEN END AND ROOT FROM THE LEEK (RESERVE THESE PIECES FOR STOCK). SLICE THE LEEKS IN HALF LENGTHWAYS AND WASH THEM UNDER COLD RUNNING WATER.

CUT THE WASH LEEKS INTO 3-4CM PIECES AND PLACE THEM ON A BAKING TRAY, PEEL AND CUT THE POTATOES INTO 4CM PIECES AND PLACE ON THE TRAY WITH THE LEEKS.

PICK THYME SPRIGS OVER THE LEEKS AND ADD THE BUTTER AND STOCK, SEASON WITH SALT AND GROUND WHITE PEPPER. PLACE THE TRAY INTO THE OVEN STEAM SETTING 100°C FOR 50-60 MINUTES.

ONCE COOKED REMOVE THE TRAY FROM THE OVEN AND POUR THE CONTENTS INTO A BLENDER AND BLEND UNTIL SMOOTH AND CREAMY. CHECK THE SEASONING AND SERVE WITH A DRIZZLE OF GARLIC INFUSED EXTRA VIRGIN OLIVE OIL AND A SPRIG OF CHERVIL.

HINTS & TIPS

- POTATO AND LEEK SOUP IS A CLASSIC AND THIS IS A NO FUSS WAY TO PREPARE IT. NO POTS OR PANS TO CLEAN OR TO STIR ON THE STOVETOP.
- TRUFFLE OIL IS A GREAT WAY TO FINISH POTATO AND LEEK SOUP, JUST ADD A DRIZZLE BEFORE SERVING.
- TO ENHANCE THE SOUP AS AN ENTRÉE ADD A SAUTÉED SCALLOP TO THE TOP OF YOUR SOUP.