

## Leek & potato soup



Prep: 20 mins  
Cook: 25 mins



Easy



Serves 6 - 8



### Ingredients

50g butter

450g potatoes, peeled and cut into 1cm pieces  
(try Golden Wonders or Kerr Pinks)

1 small onion, cut the same size as the  
potatoes

450g white parts of leeks, sliced (save the  
green tops for another soup or stock)

850ml-1.2litres/ 1.5-2pts light chicken or  
vegetable stock

142ml carton whipping cream

125ml full-fat milk

### To finish

the white part of 1 leek

a small knob of butter

finely chopped chives

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### Method

- Step 1** Melt 50g butter in a heavy saucepan. When it foams, add 450g potatoes, cut into 1cm cubes, 1 small onion, cut the same as the potatoes, and 450g white parts of leeks, sliced and toss them in the butter until they are well coated.
- Step 2** Season well with salt and freshly ground pepper and toss again. Put a disc of greaseproof paper (called a cartouche by chefs) on top of the vegetables to keep in the steam), then cover the pan with its lid.
- Step 3** Cook over a gentle heat for 10 mins, or until the vegetables are soft but not coloured.
- Step 4** Uncover the pan and discard the paper. Pour in 850ml of the light chicken or vegetable stock, bring to the boil and simmer until the vegetables are just cooked – about 5 minutes. Do not overcook or the soup will lose its fresh flavour.
- Step 5** Purée in a blender until silky smooth, in batches if necessary, then taste and adjust the seasoning. Return the soup to a clean pan and stir in three quarters of a 142ml carton of whipping cream and 125ml full-fat milk.
- Step 6** To finish the soup, finely shred the white part of 1 leek and gently cook it in a small knob of hot butter for a few mins until it is softened but not coloured.
- Step 7** Reheat the soup to a gentle simmer (add some extra stock at this point if the soup is too thick for your liking), then pour into warmed bowls.
- Step 8** Drizzle the remaining cream over each serving, top with a little pile of buttered leeks and a scattering of chives and black pepper and serve at once.



