

Leek and Potato soup

Equipment

Large saucepan

Chopping board

Wooden spoon

Knife

Blender

Ingredients

75g Butter

450g Potatoes

3 Leeks white part only

1.5 Litre chicken stock

2 Sprigs of thyme stalk removed

2 cloves of garlic

1 Bay leaf

100g Crème fresh

Salt & pepper

Method

1. Peel and thinly slice the potatoes, rinse the leeks really well to get out all the grit then thinly slice the white part only, peel and chop garlic.
2. Melt the butter in a saucepan over a low heat.
3. When the butter starts to foam, add the potato and cook for 5 minutes- you don't want it to take on any colour.
4. Add the leek and garlic stir for another 3 minutes or until just wilted.
5. Add the stock then increase the heat to high and bring to the boil.
6. Add the thyme and bay leaf, simmer for 20 minutes or until the potato is tender when pierced with a knife.
7. Remove the bay leaf.

8. Puree the soup in a blender until smooth, leave the soup in the blender until just warm.
9. Add the crème fresh and blend again, Season with salt and pepper