

Potato and Leek Soup

Ingredients:

6 tablespoons olive oil
100 g butter
2 leeks thinly sliced and washed
½ celery roughly chopped
4 cloves garlic, thinly sliced
1kg potatoes, chopped
2 litres vegetable stock
4 bay leaves (optional)
salt and pepper to taste
Cream and chives or parsley for serving

Method:

1. Heat oil and butter in a large, heavy-based saucepan over high heat. Add leek, celery, potatoes and garlic. Cook, stirring occasionally, for 5 minutes or until leek is softened.
2. Add the vegetable stock and bay leaves to the pan and bring to the boil. Reduce heat to low–medium and simmer, stirring occasionally, for about 25 minutes or until the vegetables are tender.
3. Remove the bay leaves. Using a stick blender, blend the vegetables until the mixture is smooth. Season with salt and pepper.
4. Ladle soup into bowls, top with a swirl of cream and sprinkle with herbs.

Check seasoning, and add chopped herbs and serve