

Drouin Nursery

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Potato and Leek Soup

Serving size: Serves 6

Cooking time: More than 1 hour

INGREDIENTS

1 tablespoon olive oil
2 medium (700g) leeks, sliced thinly
2 cloves garlic, crushed
1kg pontiac or brushed potatoes, chopped coarsely
1 litre (4 cups) chicken stock
1 litre (4 cups) water
½ cup (125ml) milk
1/3 cup (80ml) sour cream
1/3 cup chopped fresh chives

Note: can be made a day ahead.

METHOD

Heat oil in a large pan and cook leek and garlic until soft. Add potato, stock and water and bring to the boil, then simmer, covered, for about 40 minutes or until the potato is tender. Blend or process potato mixture, in batches, until smooth.

Return pureed soup to the pan with the milk and stir over heat until hot. Serve topped with sour cream and chives.

Suitable to freeze. Suitable to microwave.

