

Potato & Leek Soup

INGREDIENTS

2 Large Leeks
2 Medium Potatoes (460g), peeled & chopped
2 Tbsp chopped fresh chives
3 Cups Chicken Stock (or vege)
1 Cup Milk
½ Cup Cream
Salt and pepper

METHOD

Place leek, potato, chives and stock in a large pan. Bring to the boil, reduce heat. Simmer, covered, until vegetables are tender, about 30 minutes. Add milk. Place soup in batches in a blender. Blend for 30 seconds or until smooth. Transfer to a large mixing bowl. Stir in cream. Add salt and pepper to taste.

