



## Perfect Potato and Leek Soup

### Ingredients

*Makes around 30 portions of 225ml*

- Olive oil or vegetable oil
- 20 medium leeks, trimmed at the ends and chopped
- 10 onions, peeled and chopped
- 15 large potatoes, peeled and chunkily diced
- 6 litres stock
- Small bunch of flat leaf or curly parsley, chopped
- Salt and pepper
- Cream (optional)

### Equipment

- A large pan or pot that holds around 8-10 litres
- Vegetable peeler
- Chopping knife
- Wooden spoon
- Electric hand blender
- Ladle

### Tip:

Wash your leeks by cutting them up first and soaking in a bowl of water. Then simply lift the leeks out of the water and into the pan. The excess dirt will remain at the bottom of the bowl.

### Method

1. Add around 2 tablespoons of oil to your pan
2. Add the leeks and onions and gently cook for a few minutes until softened
3. Add the potatoes and stock
4. Bring to the boil and then simmer for 20 minutes or until the potatoes are cooked
5. Ladle half the soup into a bowl and blend with an electric hand blender
6. Add the blended soup back into the unblended soup and add the chopped parsley
7. Season to taste with salt and pepper and a splash of cream
8. Allow the soup to cool slightly before serving

Soup recipe kindly provided by Kindergardencooks

