

WINTER WARMERS

Leek and Potato Soup

Enjoy this delicious recipe for Leek and Potato Soup, the perfect winter warmer to enjoy on a cold day.

Ingredients

- 1 tbsp vegetable oil
- 1 onion, sliced
- 225g potatoes, cubed
- 2 medium leeks, sliced
- 1.2 litres (2 pints) vegetable stock
- 150ml double cream or crème fraîche
- Salt and freshly ground black pepper

Recipe will serve 6 people.

* You can double the quantity to make more!

Step 1

Heat the oil in a large pan and add the onions, potatoes and leeks. Cook for 3 to 4 minutes over a medium heat until they start to soften.

Step 2

Add the vegetable stock and bring to the boil. Season with salt and pepper. Simmer for 10 minutes until the vegetables are tender.

Step 3

Whizz with a hand blender or in a blender until smooth. Reheat in a clean pan, stir in the cream or crème fraîche. Heat through and serve. Enjoy with crusty bread!



HANDY TIP!

It's best to use either floury or all-purpose potatoes for this recipe. The big bags of cheap potatoes sold in supermarkets are great for this recipe.