

Leek and Potato Soup

prep time

15 mins

cook time

30 mins

serves

4-6

ingredients

| | |
|---------|----------------------------|
| 4 | Leeks, sliced thinly |
| 1 tbsp | Butter |
| 1 clove | Garlic, crushed |
| 4 | Potatoes, peeled and cubed |
| 1 ltr | Vegetable stock |
| 500ml | Milk |



Method

Melt the butter in a large saucepan, add the leeks and garlic.

Fry on a gentle heat until the leeks are soft – about 10 minutes.

Stir frequently and do not allow the leeks to go brown.

Add potatoes and vegetable stock to the saucepan.

Cover and simmer until potatoes are soft approximately 20 minutes.

Blend with a mixer until the soup is smooth.

Whisk in the milk and serve with croutons.