

A Simple Leek And Potato Soup

Ingredients

1 chopped onion
3 medium leeks
4 potatoes
Butter
Crème fraiche
Chervil
Water or chicken stock or vegetable stock

Method

Begin by melting about 25g of the butter in a pan and soften the chopped onion in it; At the same time, heat the stock or water.

Leave the onion for about 10 minutes and then when golden, add the leeks which have been trimmed, washed and chopped.

Leave these to soften for around another five minutes then add all the potatoes which too, have been chopped.

When this is done add enough of the liquid, water or stock to cover all these vegetables and season with a little salt.

Bring to the boil and then leave to simmer for around 20 minutes or until the potatoes are cooked.

Now blend the soup in a food processor or other blending implement.

To Serve

You could serve this with a little crème fraiche garnished with chervil or just simply by itself. A pinch of nutmeg will also enhance this classic soup.