



Potato, Leek and Chive Soup

SERVES: 6 meals

INGREDIENTS:

- 6 celery stalks
- 3 leeks
- 2 onions
- 2 garlic cloves
- 15 potatoes
- 2L vegetable stock
- 1 tbsp butter
- 2 bay leaves
- Bunch parsley
- Big handful chives
- Salt and pepper

For the herb butter

- 3 garlic cloves
- 4 tbsp softened butter
- Handful parsley
- 1 tsp salt
- Black pepper
- Stale bread for croutons



METHOD:

1. Wash and finely slice the leek
2. Finely dice the onion and 3 cloves of garlic. Dice the celery stalks
3. In a large saucepan, sauté the leek, onion and garlic
4. Peel and finely dice the potato and spring onion
5. Finely chop the herbs
6. Add all the herbs, potato and spring onion to the sautéed ingredients
7. Add the butter and sauté for another 3-4 minutes
8. Use enough stock to cover all the ingredients and keep on a simmer



9. Meanwhile, finely chop the parsley and garlic for the herb butter and mix with the softened butter. Add salt and pepper and combine well
10. Spread the butter onto a piece of foil. Roll into a sausage shape and secure both ends. Put into the fridge to chill
11. Check the soup. If it is soft, turn off the heat, let cool and puree in the food processor (if not soft enough keep cooling until soft)
12. For the croutons, slice the stale bread into rounds
13. Put the large bowl with olive oil and place on a flat baking tray
14. Put under the grill for 5-10 minutes until golden, turn and repeat on other side
15. When the soup is pureed, put back into saucepan and re-heat before serving