



# potato and LEEK soup

makes about 3 litres (approx 8-10 serves)

## INGREDIENTS

Butter  
2 cloves Garlic  
1 large Leeks  
1kg Potatoes  
Approx 1 litre Vegetable stock  
Salt and Pepper  
Chives

## EQUIPMENT

Chopping boards  
Knives  
Stock pot  
Scissors for herbs  
Stab mixer

**MAKE SURE you GET AN ADULT TO HELP WHEN USING HOT OVENS!!!**

## METHOD

1. Wash and dice the leek
2. Peel the potatoes and chop into chunks
3. Melt butter in stock pot
4. Add the garlic and the leek and cook until leek has softened
5. Add the potatoes and toss well
6. Cover with vegetable stock, add extra if needed
7. Season with salt and pepper
8. Cook until potatoes soften
9. Remove stock pot from the heat and puree with the stab mixer until smooth
10. Check if more salt and pepper is needed
11. Garnish with crème fraiche and chopped chives

## FROM THE MARKET

Butter, Crème Fraiche — B.-d. Farm Paris Creek, Alexandrina Cheese Co  
Leek, Potatoes— Harts Vegetables, Patlins Gardens, N&M Tsimiklis, Virgara's Garden  
Chives - Salad Greens and Kitchen Herbs, Aay's Herbs,