

Leek and Potato Soup



Ingredients:

300g Potato, Peeled and Chopped

300g Leeks, Washed and Sliced

300ml Chicken Stock

300ml Milk

25g Butter

1 Medium Onion, Chopped

Seasoning: Salt and Pepper

Chives: Optional Garnish



Please bring a liquid tight container to carry your soup home in.

Method:

1. Weigh and measure out all ingredients accurately.
2. Prepare vegetables. Remove the skins from the potatoes. Use the bridge hold cutting techniques to cut the potatoes and onions. Use the claw grip cutting technique to cut the leeks.
3. Place the chicken stock cube in a measuring jug and add 300ml of boiling water from a kettle.
4. Place the butter in a saucepan at the front of the hob and add the onions, potatoes and leeks. Turn on the heat to melt the butter and fry gently for 5 minutes.
5. Add the chicken stock.
6. Bring to the boil. Move the saucepan to the back of the hob, reduce the heat and simmer for 30 - 40 minutes.
7. Sieve or blend using a handheld blender.
8. Add milk and season with salt and pepper.
9. Reheat gently.
10. Serve. If you want you can cut some chives to add as a garnish.

