

Leek and Potato Soup with Bread Rolls



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 and a container for your bread rolls.

Ingredients for Bread Rolls:

250g Strong Plain White or Brown Bread Flour
½ Teaspoon Salt: From School
½ Teaspoon Sugar: From School
50g Butter
7g (1 Sachet) Fast Acting Easy Blend Dried Yeast
150ml Warm Water: From School
Milk and Egg Wash: From School



Optional Bread Ingredients:

50g Cheese
Sesame Seeds
Poppy Seeds
Dried / Fresh Herbs
Sundried Tomatoes
Any Other Ingredients of Your Choice

Method:

1. Weigh and measure out all ingredients accurately.
2. Prepare vegetables. Remove the skins from the potatoes. Use the bridge hold cutting technique 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. Measure out the warm water precisely using a jug on the weighing scales. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.
8. Place the flour into the Kenwood mixer bowl. Add the salt.
9. Add the butter and turn on the machine for 30 seconds until the mixture resembles breadcrumbs.
10. Add any additional flavourings.
11. Add the fermented yeast mixture to the Kenwood bowl a little at a time while the dough is formed, you may not need to use all the liquid!
12. When a dough is formed, knead in the Kenwood for 5 to 8 minutes to form a soft elastic dough.
13. Complete any washing up.
14. Remove the dough from the Kenwood and divide the bread into four, each needs to be the same size.
15. Shape each portion into a roll.
16. Place the rolls on a baking tray. Cover with greased cling-film and leave to prove in the grill compartment of the cooker for 15 to 20 minutes.
17. Wash and tidy away.
18. For the bread rolls, remove the cling-film.
19. Glaze rolls with the milk and egg wash. Add any toppings.
20. Bake for 15 to 25 minutes until golden brown. To test the rolls are fully cooked tap the bottom and it should sound hollow. Leave to cool before cutting with a bread knife.
21. When the soup has finished, Sieve or blend using a handheld blender.
22. Add milk and season with salt and pepper.
23. Reheat gently.
24. Serve with bread rolls. If you want you can cut some chives to add as a garnish.

