

Leek and potato soup

This leek and potato soup is a crowd-pleaser. It's super simple to make and contains only a handful of ingredients. If made ahead of time all you'll have to do is reheat it, put the bread in the middle of the table and tuck in! Make sure you follow our tips to ensure you prepare, cook and serve it to your guests safely.

DIRECTIONS

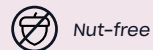
1. Start with your vegetable prep – wash and slice your leeks. Peel and dice your onion. Peel and chop your potatoes into 3–4cm chunks.
2. Heat the oil in a large saucepan over low heat. Gently fry the leeks and onion for 8–10 minutes until softened. Add your potatoes and just enough stock to cover them. Bring to a boil, then reduce the heat and simmer for 15–20 minutes, until the potatoes are soft and cooked through.
3. Purée the soup using a blender or handheld stick blender until silky smooth. Add a little more hot stock if you would like it thinner. Season to taste with salt and pepper.
4. It is at this stage that you can freeze your soup. Separate into smaller portions, in sealable sandwich bags or food-safe plastic containers. You should not freeze the soup with the cream in, as it will separate.
5. To serve, defrost and reheat as required, stir through the cream. Taste again for seasoning.

6. Finely chop the chives.
7. Serve the soup in warm bowls and garnish with the chives, a swirl of extra cream and a final twist of black pepper. Enjoy!

Safety tips:

- You must cool and then freeze the soup within 90 minutes to avoid the food entering the temperature danger zone. Dividing it into smaller portions will allow you to do this faster.
- You must not place the warm soup in the freezer or fridge as this can cause the temperature of the unit to rise above an acceptable level.
- Reheat the soup until it is steaming hot all the way through and reaches a core temperature of 70 °C for two minutes or 75 °C for 30 seconds.
- Only defrost and use what you need to avoid reheating the soup multiple times.

SERVES 6–8
as a starter-sized portion



Nut-free



Gluten-free

INGREDIENTS

2 tbsp olive oil
1 large white onion
3 medium leeks
450g Maris Piper or King Edward potatoes
800ml – 1litre vegetable stock
100 ml double cream (plus a little extra for garnish)
A small handful of chives
Salt and pepper