

Lovely Leeky Soup

Ingredients

2 large leeks
2 large white potatoes
200ml vegetable stock
1 tbsp dried herbs (e.g. sage)
Salt and black pepper to taste
Knob of butter
1tbsp olive oil

An adult will need to supervise throughout, especially when blending hot liquid.

Method

1. Wash and trim the leeks then finely slice.
2. Peel and dice the potatoes.
3. Add the butter and olive oil to the pan and gently fry the vegetables until soft but not brown.
4. Season with salt and pepper and add the stock, ensuring it covers the top of the vegetable.
5. Bring to boil then simmer for approximately 20 minutes (or until the potatoes break easily with the back of the spoon).
6. Remove from heat and leave to cool slightly before using a hand blender or food processor until smooth.
7. Add a swirl of crème fraiche and extra pepper to taste.
8. Serve with warm cheese scones or crusty bread.

