Potato, Leek & Chive Soup

Fresh from the garden: bay leaves, chives, garlic, leeks, onion, parsley, potatoes

Recipe Source: Stephanie Alexander Kitchen Garden Foundation

This soup is a classic leek and potato soup. Once you understand how it's made, you can easily add other greens such as leeks, Warrigal greens, sorrel leaves or young beetroot leaves, depending on what's available in the garden.

You'll also be making croutons in this recipe.

Equipment:
- tea towel
- chopping board
- kitchen knife
- large pot
- wooden spoon
- metric measuring jug and spoons
- colander
- pestle
- vegetable peeler
- wooden spoon
- aluminium foil
- coarse-meshed sieve
- large bowl
- hand held blender
- wide soup bowls

Ingredients:
- 6 celery stalks
- 3 leeks
- 2 onions
- 2 garlic cloves
- 15 potatoes
- 2 L vegetable stock
- 1 tablespoon butter
- 2 bay leaves
- bunch parsley
- big handful chives
- salt and pepper

For the herb butter:
- 3 garlic cloves
- 4 tablespoons softened butter
- handful parsley
- 1 teaspoon salt
- black pepper
- stale bread for croutons

What to do:
- Wash and finely slice the leek.
- Finely dice the onion and 3 cloves of garlic. Dice the celery stalks.
- In a large saucepan, sauté the leek, onion and garlic.
- Peel and finely dice the potato and spring onion.
- Finely chop the herbs.
Add all herbs, potato and spring onion to the sautéed ingredients.
Add the butter and sauté for another 3–4 minutes.
Use enough stock to cover all the ingredients and keep on a simmer.
Meanwhile, finely chop the parsley and garlic for the herb butter and mix with the softened butter. Add salt and pepper and combine well.
Spread the butter onto a piece of foil. Roll into a sausage shape and secure both ends. Put into the fridge to chill.
Check the soup. If it is soft, turn off the heat, let cool and purée in the food processor (if not soft enough keep cooking until soft).
For the croutons, slice the stale bread into rounds.
Put into large bowl with olive oil, salt and pepper. Coat each round of bread thinly in olive oil and place on a flat baking tray.
Put under the grill for 5–10 minutes until golden, turn and repeat on other side.
When the soup is puréed, put back into saucepan and re-heat before serving.