



Potato, Leek & Chive Soup

Season: Spring
Type: Soups & Dips
Difficulty: Easy

Serves: 30 tastes in the classroom
or 6 at home

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:

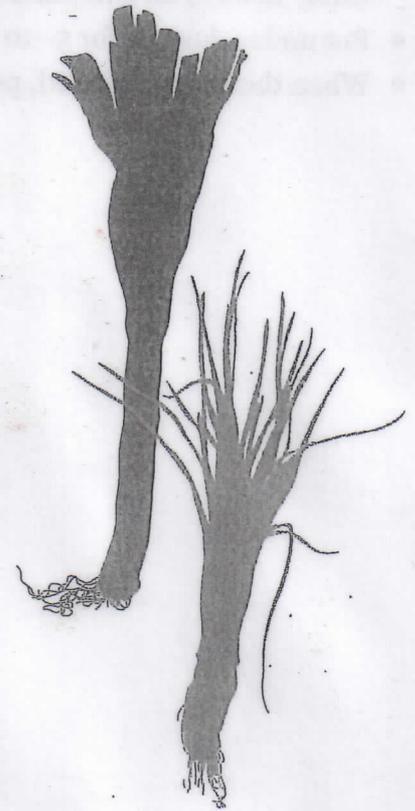
tea towel
chopping board
kitchen knife
large pot
wooden spoon
metric measuring jug and
spoons
colander
pestle
vegetable peeler
wooden spoon
aluminium foil
coarse-meshed sieve
large bowl
hand held blender
wide soup bowls

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.



Potato, Leek & Chive Soup continued

- 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.

