

# Leek & Potato Soup

by Stephen (Serve 4 people)

## INGREDIENTS

- 1 OR 2 CLOVES GARLIC
- 1 ONION
- 2 LEEKS
- 4 MEDIUM POTATOES
- 1 ¼ LITRE OF STOCK
- BLACK PEPPER
- CHOPPED CHIVES
- CIRCA 100 ML CREAM
- BUTTER

## METHOD

- FRY CHOPPED GARLIC, ONIONS AND LEEKS INTO BUTTER UNTIL LEEKS ARE SOFT
- ADD PEELED CUBED POTATOES (CIRCA 1 CM CUBE)
- ADD STOCK AND BLACK PEPPER
- BRING TO BOIL
- ONCE IT'S BOILED, SIMMER FOR 15-20 MIN.
- TURN OFF THE HEAT AND ADD THE CREAM. STIR IT.