

Leek & Potato Soup

Based on Jamie Oliver's recipe

Ingredients

- 2 sticks of celery
- 2 medium onions
- 2 cloves of garlic
- 400 g leeks
- 400 g potatoes
- 2 Tbsp olive oil
- chicken or vegetable stock cubes
- 1.8 L boiling water



Directions

1. Slice the celery, chop the onions, and finely slice the garlic.
2. Trim & quarter the leeks, wash them under running water and cut them into 1cm slices.
3. Heat oil in a large pan on a high heat, add all the chopped and sliced ingredients and cook with the lid ajar for 10 minutes, or until softened, stirring regularly.
4. Peel the potatoes and cut them into 1cm cubes.
5. Mix stock cubes & boiling water, stir till dissolved & add to pan
6. Add the potatoes. Bring to the boil, then reduce the heat to low and simmer for 10 minutes with the lid on, then remove from the heat.
7. Season to taste with sea salt and black pepper, then either serve like this or pulse until smooth using a stick blender or liquidizer.