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Potato and Leek Soup with Herb Crostini

Ingredients

1 stalk of celery
 1 leek
 1kg potatoes
 2 cloves of garlic
 30g butter (can substitute dairy free spread)
 3 sprigs of thyme
 ¼ cup of chopped chives
 5 tsp vegetable stock powder
 2L water
 Salt and pepper
 Oil



Herb Crostini

1 bread stick (or crusty loaf such as Vienna)
 ½ cup of chopped herbs – sage, rosemary, oregano
 ½ cup olive oil
 2 cloves of garlic

What to do:

- 1) Preheat oven to 200c
- 2) **To make the soup.** Wash the celery. Remove the leaves and chop
- 3) Chop the leek in half and wash thoroughly between layers. Shake off water and slice
- 4) Peel the garlic and roughly chop
- 5) Peel potatoes onto your bench top. Wash. Chop into quarters then dice
- 6) Wash the chives, shake off the water and chop finely. Set aside and use to garnish the soup right before serving
- 7) In a large saucepan, add a little oil, the celery and leek. Cook for 3 minutes to soften
- 8) Add the garlic and butter. Stir to melt the butter. Add the thyme and cook for 3 minutes
- 9) Add the potatoes to the saucepan and mix together. Season with salt and pepper. Add 1.5L of water (keep the remaining 500ml for blending the soup)
- 10) Add 5 tsp stock powder. Mix. Bring the soup to a boil. Reduce the heat and simmer for 20-25 minutes until the potatoes are very soft
- 11) When the potatoes are soft, turn off the heat and discard the thyme stalks
- 12) Cool the soup a little then blend until smooth. You may need the extra 500ml of water if the soup is too thick
- 13) **To make the crostini.** Measure ½ cup olive oil into a small bowl
- 14) Peel the garlic and roughly chop. Add some salt. Using a fork smash into a paste
- 15) Wash herbs, spin dry, pick off the leaves and chop. Add the herbs and garlic to the olive oil. Season with salt and pepper. Mix well
- 16) Chop the breadstick into 1cm slices
- 17) Brush the herb oil over the bread. Bake the crostini in the oven for 5-10 minutes until golden and crunchy
- 18) Serve the soup garnished with a sprinkle of chives and the crostini on the side. Enjoy

Bonus Maths Challenge

In the potato and leek soup recipe, each potato is chopped into quarters. Each quarter is then diced into three pieces.

How many pieces will there be if we have 10 potatoes?

How many pieces will there be if we have 20 potatoes?

Draw a diagram to show your working out.

