

POTATO AND LEEK SOUP

Ingredients

1 knob butter

1 tbs oil

1 leek

1 brown onion

1 basket of potatoes

4 tsp veg stock powder

What to do:

1. Remove root end of leek, split leek lengthways and slice.
2. Wash leek slices thoroughly in a colander.
3. Peel and wash potatoes.
4. Slice onion.
5. Heat oil and butter in a large pot and sweat onion and leek.
6. Dice potatoes and add to pot.
7. Season with salt and pepper and add veg stock powder with enough hot water to nearly fill the pot.
8. Bring soup to the boil and reduce heat,
9. Cook covered till potatoes are tender.
10. Remove from heat, blend and serve.