

Leek and Potato Soup

Ingredients

50 g butter

6 leeks washed and sliced

8 potatoes diced into small cubes

1 onion diced

3 cloves garlic crushed

2 Sprigs of thyme

1 Bay leaf

2 litres of vegetable broth

Salt and pepper to taste

Method

Heat butter in large pot. Add leeks potato onion garlic. Cover and cook on low heat for about 10 min.

Add stock, thyme and bay leaf. Bring to boil and simmer for about 20 minutes or until potatoes are tender.

Turn off heat. Remove thyme and bayleaf. Using hand blender blend soup until smooth

Season with salt and pepper.