Potato and leek soup

Fresh from the Garden: potato, leek, garlic, onion, herbs

Recipe source: Stephanie Alexander Kitchen Garden Program

---

**Equipment:**
- Chopping board
- Kitchen knife
- Metric measuring spoons
- Metric measuring cups
- Scales
- Large pot
- Vegetable peeler
- Measuring jug
- Wooden spoon
- Ladle
- Blender

**Ingredients:**
- 2 large leeks
- 30g butter
- 1 small onion, peeled and finely chopped
- 1 clove garlic, peeled and crushed
- 800g potatoes peeled and diced
- 1 litre (4 cups) chicken or vegetable stock
- 60ml (3Tb) cream

---

**What to Do:**

- Remove dark green tops from leeks. Slice leeks in half lengthways and wash to remove any grit
- Finely slice the leeks, chop onion
- Melt butter in a large pot over medium heat and add leeks and onion and stir to coat with butter
- Cook for about 3 minutes, until vegetables have softened.
- Add garlic, salt and pepper. Stir to combine and cook for 1 minute
- Peel and chop potatoes into small cubes.
- Add potato and stock, increase heat and bring mixture to boil.
- Cover saucepan and reduce heat to simmer. Simmer for 25-30 minutes, or until vegetables are soft
- Puree the soup and add cream
- Reheat over low heat and serve

---

**Season:** Winter  
**Type:** Soups  
**Difficulty:** Easy  
**Serves:** 12 at home 24 tastes in the classroom