

Recipe
Soup of Leek



Ingrediënten:

Onion

Leek

Potato

Garlic

Olive oil or (cream) butter

Vegetable stock / stock cube

Whipping cream

Vinegar

Salt and pepper

Instructions

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Clean the onions and garlic and chop them coarsely.

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Clean the leek and chop it coarsely.

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Peel the potato and cut it into cubes.

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Heat the oil or butter in a large pan. Briefly sauté the onion and garlic.

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Then add the leek and potato. Stir and sauté briefly.

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Deglaze with a splash of vinegar.

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Now add water and crumble the stock cubes over it. Bring to a boil and let simmer gently for about 30 minutes.

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Purée the soup with an immersion blender or in a food processor.

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Taste and add salt, pepper, and whipping cream to taste.

Required:

Soup pot, immersion blender

Quantities:

7 people:

- 150 grams onions
- 2 cloves of garlic
- 800 grams leeks
- 2 potatoes
- 200 ml whipping cream
- 1.5 liters broth

15 people:

- 3 onions
- 4 cloves of garlic
- 1500 grams leeks
- 4 potatoes
- 300 ml whipping cream
- 2.5 liters broth