



P O T A T O A N D L E E K S O U P

Ingredients:

- 3 large leeks, sliced
- 5-6 potatoes, peeled and diced
- 1 litre vegetable stock
- 200ml cream
- 50g butter
- Salt and pepper to taste

Instructions:

1. **Cook Leeks:** In a large pot, melt butter over medium heat. Add leeks, cook until soft but not browned.
2. **Make Soup:** Add diced potatoes and vegetable stock. Bring to a boil, then simmer until potatoes are soft.
3. **Blend:** Use a hand blender to purée the soup until smooth. Stir in cream, season with salt and pepper.
4. **Serve:** Serve hot, optionally with crusty bread.