

Potato & Leek Soup

Although this is one of the simpler soups to make, it is also elegant and hearty, not to mention the fact that it pairs very well with our Fume Blanc on a cold winter's day.

Recipe created by Kevin McKenzie

Ingredients

Yellow Finn or good boiling potatoes	3 pounds, peeled
Leeks (thinly sliced & cleaned)	4 large or 6 medium
Yellow Onion	1 each, thinly sliced
Fresh Thyme	1 bunch, picked leaves
Fresh Garlic	4 cloves
Unsalted Butter	8 tablespoons
Milk	4 cups
Water	4 cups
Salt & Cracked Black Pepper	to taste
Extra Virgin Olive Oil	to taste, for garnish

Method

Melt butter in thick bottom soup pot.

Add sliced onions, leeks, garlic, potatoes, a pinch of salt and then sweat until onions are translucent.

Add water, milk, another pinch of salt, and then bring to boil, turn down and simmer until potatoes are tender, then add the fresh thyme leaves for the last few minutes of cooking.

Remove soup from stove and blend in blender or food processor until smooth and creamy. It is also a good idea to pass soup through a strainer if you think there might be some particulate floating around.

Adjust soup for seasoning and thickness, by adding more liquid if necessary. When ready to serve simply portion out into bowls and garnish with a bit of extra virgin olive oil and snipped chives. Cream fresh or mascarpone would also be nice.