



Potato, Leek & Rosemary Soup

50g/2oz butter
450g/1lb leeks, trimmed and finely sliced,
700g/1½ lb potatoes, peeled and roughly chopped,
900ml/1½ pints vegetable stock,
4 sprigs of fresh rosemary,
450ml/¾ pint full-cream milk,
2 tbsp chopped parsley,
2 tbsp crème fraiche,
Salt and pepper

Method

1. Melt the butter in a large saucepan, add the leeks and cook gently for 5 minutes, stirring frequently. Remove 1 tablespoon of the cooked leeks and reserve for garnish.
2. Add the potatoes, vegetable stock, rosemary sprigs and milk. Bring to the boil, then reduce the heat, cover and simmer gently for 20-25 minutes, or until the vegetables are tender.
3. Cool for 10 minutes. Discard the rosemary sprigs, then pour into a food processor or blender and blend well to form a smooth textured soup.
4. Return the soup to the cleaned saucepan and stir in the chopped parsley with the Crème fraiche. Season to taste with salt and pepper. If the soup is too thick stir in a little more milk or water.
5. Reheat gently without boiling, then ladle into warm soup bowls. Garnish the soup with the reserved leeks and serve immediately with wholemeal rolls.