

Vichyssoise soup

Ingredients

- 55g/2oz butter
- 1 onion, chopped
- 300g/10 $\frac{1}{2}$ oz leek, finely sliced
- splash white wine
- 110g/4oz potatoes, peeled and sliced
- 290ml/10fl oz/ $\frac{1}{2}$ pint vegetable stock
- salt and freshly ground black pepper
- 290ml/10fl oz/ $\frac{1}{2}$ pint milk
- 2 tbsp cream
- handful snipped chives
- small handful chopped parsley

Preparation method

1. Melt the butter in a medium saucepan. Add the onion and leek and cook until softened - about 10-15 minutes on a low heat.
2. Add a splash of white wine, the potatoes, stock and seasoning and simmer until the potatoes are tender.
3. Liquidise using a hand-held blender, or transfer to a liquidiser. Pass through a sieve before adding the milk and cream.
4. Chill in the fridge until ready to serve.
5. Sprinkle with chives and parsley just before serving.

less than 30 mins

preparation time

30 mins to 1 hour

cooking time

Serves 4

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