

Leek & Potato Soup

by Stephen (Serve 4 people)

Ingredients

- 1 or 2 cloves garlic
- 1 onion
- 2 leeks
- 4 medium potatoes
- 1 ¼ litre of stock
- Black pepper
- Chopped chives
- Circa 100 ml cream
- Butter

Method

1. Fry chopped garlic, onions and leeks into butter until leeks are soft
2. Add peeled cubed potatoes (circa 1 cm cube)
3. Add stock and black pepper
4. Bring to boil
5. Once it's boiled , simmer for 15-20 min.
6. Turn off the heat and add the cream. Stir it.