Mr Last’s Group
Potato and Leek Soup

Season: All year
Type: Soup
Difficulty: Easy
Serves: 20 tastes

Fresh from the garden: potato, leek, thyme
Recipe Source: Once upon a Chef

What to do

- Melt the butter over medium heat in a large soup pot. Add the leeks and garlic and cook, stirring regularly, until soft and wilted, about 10 minutes. Adjust the heat as necessary so as not to brown.

- Add the potatoes, stock, bay leaves, thyme, salt and pepper to pot and bring to a boil. Cover and turn the heat down to low. Simmer for 15 minutes, or until the potatoes are very soft.

- Fish out the thyme sprig and bay leaves, then purée the soup with a hand-held immersion blender until smooth. Add the heavy cream and bring to a simmer. Taste and adjust seasoning with salt and pepper.

- Garnish with parsley to serve

### Equipment:
- Knives
- Chopping boards
- Spoon and cup measures
- Wooden spoon
- Scales
- Vegetable peeler
- Saucepan
- Stick blender

### Ingredients
- 3 tablespoons unsalted butter
- 4 leeks, washed and sliced
- 3 cloves garlic, crushed
- 1kg potatoes, peeled and cubed
- 7 cups chicken or vegetable stock
- 2 bay leaves
- 1 sprig fresh thyme
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup thickened cream
- Parsley, finely chopped