

Our Community Garden



Recipe Collection

Warming Leek and Potato Soup

You need

All quantities are approximate and can be adjusted to texture and taste

- 1 kg potatoes, peeled and chopped into cubes
- 3-4 leeks, washed, first layer of skin and root removed, sliced across into rings, use the white bit and pale green bit
- 1 tbsp butter or margarine
- 1 pt water
- 1 chicken stock cube
- 1 pt full fat milk
- Grated nutmeg
- Salt and pepper
- Worcester sauce



1 large pot with lid

Something with which you can puree the soup

To make

Heat the butter in the large pan, add the chopped potatoes and leeks. Gently cook whilst stirring for about 3 minutes.

Add a generous pint of water, the chicken stock cube, add grated nutmeg (2 good pinches), salt (about 1 tsp), pepper, 2 splashes of Worcester sauce and bring to the boil. Then turn heat down to simmer for approximately 15 minutes.

When potatoes are soft, puree.

Add the full cream milk, more if you like a thinner soup – and adjust seasoning!

Serve warm with crusty bread - such as our Healthy bread

Bon Apétit