

Leek & Potato Soup with Cheese Crisps

8 portions

INGREDIENTS

30ml vegetable oil
 500g leeks, sliced
 500g potato, diced
 500g onion, diced
 1000ml vegetable stock
 500g grated cheddar cheese



METHOD



This soup can easily be made in batches and frozen.

1. Heat the oil in a large pan over a medium heat and fry the onion for about 5 minutes.
2. Add the potato, onion, and leek. Season well with salt and pepper and cook over a gentle heat for 10 mins, or until the vegetables are soft but not coloured.
3. Pour in vegetable stock, bring to the boil and simmer until the vegetables are just cooked – about 5 minutes.
4. Purée in a blender until silky smooth, in batches if necessary, then taste and adjust the seasoning as necessary.

Cheese crisps

1. Preheat the oven to 200°C/gas mark 6
2. Divide grated cheese into 8 small heaps on a baking sheet lined with parchment paper.
Make sure to leave enough room in between them so they aren't touching.
3. Bake in the oven for about 8–10 minutes, depending on how thick they are.
Always pay attention towards the end so that you don't burn the cheese!
4. Leave to cool on a cooling rack then serve with the soup.

Serving Suggestion -equally delicious with our No Flour No Yeast Bread.