

POTATO, LEEK & ASPARAGUS SOUP



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Serving: 4

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 45 ml butter or margarine
- 4 leeks, sliced
- 2 cloves garlic, crushed
- 4 medium potatoes
- 200 g fresh asparagus or broccoli
- About 1 litre vegetable stock
- Salt and freshly ground black pepper to taste
- About 60 ml cream or milk

INSTRUCTIONS

1. Heat butter in a heavy-based saucepan.
2. Add leeks and garlic and sauté until soft.
3. Add potatoes, asparagus, stock and seasoning.
4. Simmer for about 15 minutes until vegetables are tender.
5. Liquidise, add cream and serve warm.