

Chunky Leek Soup

Ingredients

To make 4-6 servings of chunky leek soup you will need the following...

- 250g (9oz) potatoes.
- 2 medium leeks.
- 25g (1oz) butter.
- 1 tablespoon of oil.
- 1 vegetable stock cube.
- A pinch of dried mixed herbs.
- 300ml (1/2 pint) milk
- A pinch of salt and of ground black pepper.
- Tablespoon of chopped parsley.



Method

1. Firstly peel the potatoes with a potato peeler. Cut the potatoes in half, then into small chunks. Put them into a large saucepan.
2. Secondly cut the roots and the tops of the leeks. Then peel the outside layer off each one. Rinse them under cold running water.
3. Once you have done that then cut the leeks into 1cm (1/2in) slices. Then put them into the pan. Add the butter and oil. Then stir everything well.
4. Heat the pan on a medium heat, until the butter melts and starts to sizzle. Put on the lid and reduce the heat to low.
5. Cook the vegetables for 10 minutes. Shake the pan occasionally to stop them sticking and keep the lid on the pan.
6. Put the stock cube into a heatproof jug and pour in 900ml (1/2 pints) of boiling water. Stir well until the stock cube dissolves.
7. When the vegetables are cooked. Carefully add the stock to the pan. Add the herbs, milk, salt and pepper too.
8. Turn up the heat. Heat the soup until it boils then reduce the heat, so that the soup is bubbling gently. Stir it often.
9. Lastly, Cook the soup for about 15 minutes. Use a ladle to serve it into bowls, then sprinkle chopped parsley on top then your chunk leek soup will be ready to be served.

Chelsea Melling – Aged 17