



Incoho Potato Leek Soup

By Chef's Ray Syegco and Salah Schmoll

Ingredients

- 3 medium onions
- 2 medium bulbs of fennel
- 4 medium leeks
- 3 tablespoons oil
- 2 pounds potatoes, peeled and cubed
- 6 cups vegetable stock
- 1 small bouquet garni
 - Celery stalk, thyme, bayleaf and parsley stems tied together
- Salt, to taste
- Pepper, to taste
- heavy cream

Method

1. Cut leeks, onions, fennel and peeled potatoes to medium size dices
 - a. After cutting leeks and fennel make sure to rinse away any dirt
2. In a large pot add oil, onions and leeks and slowly saute them on medium low heat moving them consistently for about 3-5 mins
3. Add the fennel and saute for 2 mins then add potatoes
4. Top it off with vegetable stock and add the bouquet garni
5. Simmer for about 25-30 mins and check to make sure the potatoes are tender
6. Use a blender to blend them all together. Add salt and pepper to taste
7. To finish the soup add some heavy cream, stir and serve

Notes

- Potato leek soup is very versatile. It can be served either hot or cold; you just need to adjust the consistency and seasoning.

- If you are feeling a little adventurous add some crispy bacon, some cooked chicken or even some croutons. Goes perfectly with some grilled cheese!
- This soup can be frozen just be sure to omit the cream, when thawing, place in the fridge overnight and blend with cream. It will last 4-5 days in the fridge.

ENJOY!!!