

POTATO, LEEK AND CHIVE SOUP



DID YOU KNOW? ➤

Soups are incredibly easy to make and a great way to introduce more nutritious vegetables into your diet.

MAKE IT! ➤

Watch the video:
youtu.be/PjbI6fH7ff8

Chef Mark shows you
how to make this recipe
at home!



POTATO, LEEK AND CHIVE SOUP

DO IT! ➤

SERVES: 6

GET IT!

INGREDIENTS

30ml olive oil
1 onion, chopped
1 celery stick, sliced into
½ centimetre wide
pieces
3 medium leeks, sliced
thinly
200g potatoes, peeled
and diced
1.5ltr vegetable stock
2 tsp garlic purée
Salt and pepper
1 tbsp fresh chives,
chopped
150ml crème fraîche
(optional)

This recipe was created by
Harrison's Director of Food
and Service Mark Stower.

Prep time: 20 minutes

1. Place a large saucepan on the stove over a medium heat and add the olive oil. Then add the onion and lightly cook, without allowing to colour, for 1 minute.
2. Add the celery, leeks and potatoes, followed by the vegetable stock and garlic purée, and bring to the boil. Next, add a little salt and pepper and simmer the soup for 40 minutes.
3. Remove from the heat and blend the contents using a hand blender to achieve a smooth consistency. Or you can spoon the soup into a liquidizer to blend it.
4. Add in the chopped chives and crème fraîche and whisk to combine. Check the seasoning and serve.