



## VICHYSOISE or COLD POTATO SOUP

*Margaret's Recipes*

*This delicious soup would have been considered very fashionable and high-class to the Titanic passengers. Louis Diat, a famous chef from the Ritz-Carlton in New York City, is often called the creator of the dish. He named it after his hometown in France, Vichy, for the soup was inspired by one of his mother's delicious recipes.*

### Ingredients You'll Need:

2 leeks, chopped  
1 onion, chopped  
2 tablespoons of unsalted butter  
3/4 cup of thinly sliced potatoes  
2 1/3 cups of chicken stock  
Salt and black pepper, to taste  
1 1/8 cup of heavy whipping cream

### Directions:

In a saucepan, cook the chopped leeks and onion in the butter. Do not allow them to brown. Add the potatoes and the chicken stock to the saucepan. Salt and pepper to taste. Bring to a boil and simmer gently for 30 minutes.

Remove the soup from the heat and puree it in a blender or food processor until smooth. Allow the soup to cool completely. Right before serving, stir in the heavy cream.

*Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.*

*Voyage on the Great Titanic*

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*Makes 5 Servings*