



Vichyssoise

Recipe courtesy Laura Calder



Total Time: 1 hr 30 min

Prep: 10 min | Inactive Prep: 1 hr 0 min | Cook: 20 min

Level: Easy

Yield: 6 servings

INGREDIENTS

4 leeks, sliced and washed

4 potatoes, peeled and sliced or chopped

2 celery stalks, thinly sliced

1 onion or 3 shallots, sliced

Mineral water, such as Vichy

Salt and freshly ground pepper

1/4 cup/60 ml heavy cream or milk, plus more if needed

Chopped fresh chives, for garnish

DIRECTIONS

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Put the leeks, potatoes, celery and onions in a pot. Add mineral water to cover and season with salt and pepper. Cover, bring to a boil and simmer until very tender. Puree and strain into a glass bowl. Thin with the cream, and with more liquid if needed. Let cool, then chill.

Before serving, thin the soup to the desired consistency with more water or milk. (You can also use chicken stock, but if you're trying to be vegetarian, then obviously don't.) Check the seasonings. Serve sprinkled with chives.

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