



# Potato, Leek & Chive Soup

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom  
or 6 at home

**Fresh from the garden:** bay leaves, celery, chives, garlic, leeks, onion, parsley, potatoes

This soup is a classic leek and potato soup. Once you understand how it's made, you can easily add other greens such as warrigal greens, sorrel leaves or young beetroot leaves, depending on what's available in the garden. You'll also be making croutons in this recipe.

## Equipment:

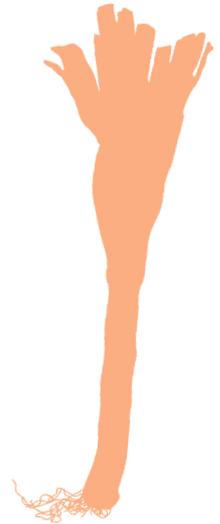
metric measuring jug and spoons  
clean tea towel  
chopping board  
cook's knife  
vegetable peeler  
large saucepan  
wooden spoon  
stick blender  
large mixing bowl  
mixing spoon  
baking tray  
bowls for serving

## Ingredients:

3 leeks, finely sliced  
2 onions, peeled and finely chopped  
2 garlic cloves, peeled and finely chopped  
2 bay leaves  
1 large handful of parsley, finely chopped  
1 big handful of chives, finely chopped  
15 potatoes, peeled and finely chopped  
6 celery stalks, chopped  
1 tbsp butter  
2 L vegetable stock  
salt and pepper, to taste

## For the croutons:

stale bread, sliced into rounds  
olive oil  
salt and pepper, to taste



## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Sauté the leek, onion and garlic in the large saucepan.
3. Add all of the herbs, the potatoes and the celery to the sautéed ingredients.
4. Add the butter and sauté for another 3–4 minutes.
5. Use enough stock to cover all of the ingredients and keep on a simmer.





*Potato, Leek & Chive Soup* continued

6. Check the soup. If the vegetables are soft, turn off the heat and use the stick blender to purée the soup (if not soft enough keep cooking until soft).
7. For the croutons, put the stale bread into the large bowl with olive oil, salt and pepper. Coat each round of bread thinly in olive oil and place on a flat baking tray.
8. Put under the grill for 5–10 minutes until golden, turn and repeat on the other side.
9. Season the soup, divide it equally into serving bowls and sprinkle with croutons.

