

LEEK and POTATO SOUP

Ingredients

10g butter
2 large leeks
1 large potato
500 ml. Water
1 stock cube
300 ml. milk



Utensils

1 large saucepan
1 chopping board
1 vegetable knife
1 potato peeler
1 colander

Method

1. Slice the leeks and wash thoroughly. Peel and slice the potato.
2. Melt the butter gently in the saucepan, add the leeks and potato and fry **GENTLY** until soft. Do not brown.
3. Add the water and stock cube, bring to the boil, turn the heat down and simmer for $\frac{1}{2}$ hr.
4. Liquidise the soup then stir in the milk.

