

POTATO LEEK SOUP

Prepared in 50 minutes or less.

- ➔ 1 *Bouquet garni* (one bay leaf, 2 sprigs flat-leaf parsley, 10 whole black peppercorns)
- ➔ 2 Tbs unsalted butter
- ➔ 1 Tbs extra-virgin olive oil
- ➔ 3 leeks, rinsed well white and green parts only, cut into ½ inch sticks
- ➔ 2 shallots, minced
- ➔ 2 garlic cloves, peeled and minced
- ➔ 1 lbs potatoes, peeled and cut into ½ inch cubes
- ➔ 1 quart low-sodium chicken stock
- ➔ ½ cup whole milk
- ➔ ¼ cup heavy cream
- ➔ Salt and fresh white pepper to taste
- ➔ ¼ cup fresh chervil leaves or snipped chives, for garnish

Construct *bouquet garni* inside cheesecloth. Close and tie with kitchen twine. Set aside.

In a large Dutch oven on medium heat, melt the butter and warm olive oil. Add leeks, minced shallots and garlic; cook until very soft approximately 10 minutes occasionally stirring.

Do not brown. Add cubed potatoes, chicken stock and bouquet garni. Bring to a boil before reducing heat to gentle simmer. Cook until potatoes are fork (very) tender, approximately 40 minutes.

Discard *bouquet garni*. Working in batches, pass soup mixture through a food mill with a medium disk or purée in a blender leaving some texture. Warm soup over medium-low heat.

Slowly stir in whole milk and cream then season with salt and fresh white pepper. Once milk is added, do not boil soup.

Spoon into small bowls and garnish with chervil leaves or chopped chives. Serves 4.

