

LEEK, POTATO AND TRUFFLE SOUP

Leek, potato and truffle are a lovely combination and, even if you don't have truffle, you will still be able to make a gorgeous soup without it. This recipe is vegan but you can add a little cream if you like - dairy does tend to help the truffle flavour carry.

Makes: 2 litres



Time: 30 minutes



INGREDIENTS

600 grams (21 oz) leeks (whole), white and light green part only, ie 300 grams (10.5 oz) trimmed leeks, roughly chopped
40 grams (1.5 oz) extra virgin olive oil
1/2 tsp flaked salt
700 grams (24.7 oz) unpeeled white potatoes, in 3cm cubes
10 grams (1 heaped teaspoon) vegetable stock paste
700 grams (24.7 oz) water
1 gram (0.035 oz) fresh truffle
10 grams (1-2 teaspoons) truffle oil, optional
1/2 tsp truffle salt, optional



METHOD

1. Place leeks in mixing bowl and chop **2 sec/speed 7**. Scrape down.
2. Add olive oil and salt. Cook **5 min/Varoma/speed 1**.
3. Add potatoes, stock paste and water. Cook **20 min/100°C (212°F)/speed 1**.
4. Ensuring potatoes are soft, add truffle and blend for **1 min/speed 10**, or until smooth.
5. Taste and adjust seasoning and truffle flavour. If desired, add truffle oil and truffle salt and stir through **10 sec/speed 8**.

Tips

- Add a splash of cream, if desired. Dairy does tend to bring out the truffle flavour more.
- Serve this soup with [Bread Buns](#) and my [Bitter Greens Salad](#).

LEEK, POTATO AND TRUFFLE SOUP



Makes: 2 litres



SHOPPING LIST:

- Whole leek (600 grams / 21 oz)
- Extra virgin olive oil (40 grams / 1.5 oz)
- Flaked salt (1/2 tsp)
- White potatoes (700 grams / 24.7 oz)
- Vegetable stock paste (10 grams)
- Fresh truffle (1 gram / 0.035 oz)
- Truffle oil (10 grams)
- Truffle salt (1/2 tsp)