

Vichyssoise- Potato Leek Soup

In the summer, a wonderful cold soup on a hot day is the classic cold potato leek soup or “Vichyssoise”.

Vichyssoise – Potato Leek Soup

Serves 4-6

- 2 tablespoons olive oil or butter, or a mixture
- 2 medium leeks, chopped
- 1 ½ pounds Yukon Gold potatoes
- Salt to taste
- 6 cups water or chicken stock
- Freshly ground pepper
- ½ cup half-and-half
- Fresh chives, chopped

Heat oil in soup pot. Add leeks- cook for 2 minutes. Add potatoes and 1 ½ teaspoons salt- cook for 5 minutes. Add 1 cup of liquid and deglaze any potatoes or leeks that have stuck to pot. Add the rest of the liquid, reserving the half-and-half. Bring to a boil, lower heat and simmer for 15-25 minutes until potatoes are tender. Puree with immersion blender. Stir in half-and-half. Season with salt and pepper to taste. Chill if desired. Garnish with freshly chopped chives.