



Potato, Leek & Bacon Soup (serves 6)

Ingredients:

- 4 rashers bacon
- 2 leeks
- 1 clove garlic
- ¼ cup olive oil
- 6 cups of washed, peeled and chopped potatoes
- Salt and pepper
- 2 litres vegetable stock
- ¼ cup cream

Method:

1. Chop 4 rashers of bacon, 2 leeks and 1 clove of garlic. Place all to one side.
2. Place ¼ cup olive oil into a stockpot and put it onto the flame on high.
3. Add the bacon, leeks and chopped garlic to pot. Fry gently together for 2 minutes, continuously stirring.
4. Add 6 cups of washed peeled and chopped potatoes to pot and continue to stir.
5. Add vegetable stock, making sure there is enough to cover the potatoes.
6. Place lid on pot and bring to boil.
7. Once pot has boiled, turn the heat down so that it does not burn. Stir the pot every 2 minutes until vegetables are well softened.
8. Use a stick blender to carefully blend the soup to a puree.
9. Season the soup with pepper and some chopped herbs.
10. Add ¼ cup of cream to the soup before serving. Enjoy soup with a piece of crusty bread.