

POTATO & LEEK SOUP

Time: 45 minutes

Serves: 6

Ingredients:

40g butter
2 leeks - white section only - thinly sliced
800g russet potatoes - peeled and cubed
1l vegetable or chicken stock
10g salt
1g fresh ground black pepper
250ml whipping cream
6 slices prosciutto

Preparation:

Place the butter and leeks in a large pot on medium heat. Cook, stirring occasionally until the leeks are soft (approximately ten minutes).

Stir in the potatoes, stock, salt and pepper. Turn heat to high until reaching a boil. Reduce heat to simmer for twenty-five minutes until potatoes are soft.

Stir in the whipping cream and remove from heat.

Blend with a stick blender or carefully pour into a food processor and process until smooth.

Place a frying pan on medium heat. When it's hot, add the prosciutto slices. Cook, turning occasionally until crisp and remove from heat.

Serve the soup topped with a prosciutto slice.

Nutritional Information Per Serving:

Calories: 368
Fat: 23g
Carbs: 33g
Fibre: 4g
Protein: 11g