



Recipe

Leek, Potato, Celeriac, & Kale Soup

Soup:

1 tbsp Oil

1 Onion, peeled and sliced

2 Cloves Garlic, minced

Roughly 450g Leeks, green and white parts, sliced

Roughly 450g Potatoes, peeled

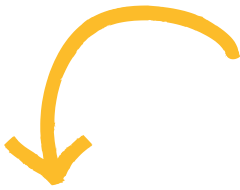
Roughly 150g Celeriac, peeled

1L Vegetable, or Chicken Stock

Handful of Kale, torn into smaller pieces

Small Handful of Parsley





Method

1. Heat a large saucepan and add the oil.

2. Add the sliced onions, minced garlic, and a pinch of salt, and cook for 5 minutes on a low heat until soft.

3. Add the leeks and continue to cook for 8-10 minutes until the leeks are soft and beginning to caramelize.

4. Meanwhile, dice the potatoes into 1 inch cubes. Dice the celeriac into 1cm cubes.

5. Once the leeks are soft, add the potatoes and celeriac cubes to the saucepan. Cook for a few minutes, mixing with the leeks and onions, then add the stock.

6. Turn the heat up and let the stock simmer for 20 minutes, or until the potatoes and celeriac are soft.

7. Finish by adding the kale and parsley, stirring them in to wilt. Remove from the heat.

8. You can either enjoy this chunky as it is, or use a handheld blender to blend it until smooth.



Croutons:

2-3 Slices of Crusty Bread (ideally slightly stale)

2 tbsp Oil

1 Clove Garlic, minced

1 tsp Dried Mixed Herbs

Small Handful of Parsley, finely chopped

Pinch of Salt

Few Grinds of Black Pepper





Method

1. Roughly dice, or tear the bread into 1cm cubes, then place them in a bowl.

2. Add all the other ingredients to the bowl and mix thoroughly with the bread so that everything is coated.

3. Pour the bread cubes onto a tray and bake in an oven at 180C for 10 minutes.

4. Give the croutons and shake, and bake for a further 2-4 minutes if needed to get a golden, crunchy texture.

5. Once cooled, these can be stored in an airtight container for weeks!

6. Enjoy them on top of the soup!

