

Leek and Bacon Potato Soup

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Leek and potato soup is a British classic, and this version with bacon is sure to be a real winner.

Ingredients:

400g leeks
3 medium potatoes
1.4 litres vegetable stock
Small pot single cream
8 rashers streaky bacon
1 onion
Knob of butter
Salt and pepper

Directions:

1. Chop the onion and wash and slice the leeks. Roughly chop the potatoes. Thinly slice four rashers of bacon.
2. Melt the butter in a large pan and once foamy, tip in the chopped bacon and the onion. Stir well and cook until they begin to turn golden. Once golden, add the potatoes and the chopped leeks.
3. Cook the mixture for around five minutes, stirring occasionally to make sure that it doesn't catch and burn.
4. Add the stock and bring the mixture to the boil. Season the mixture really well and then reduce it to a simmer for twenty minutes.
5. Once cooked, blitz the mixture until completely smooth. Return the soup to a pan and add the cream. Bring the soup to just under the boil to serve it.
6. Serve by cooking the remaining four slices of bacon and scattering them over the top.

Author: Laura Young