

Leek and Potato Soup

Ingredients

Serves: 8

- 500g potatoes
- 3 large leeks, sliced
- Oil, for cooking
- 600ml vegetable stock
- salt and pepper, to taste
- 150ml single or double cream



Method

1. Peel and chop the potatoes into small cubes. In a frying pan, heat a little oil and brown the potato and leeks for a few minutes.
2. Place leek and potato mixture into the slow cooker along with the stock and a little salt and pepper. Cover the soup and cook on low for 6 hours.
3. After 6 hours, blend the mixture to a smooth consistency and add the cream. Serve hot.

Tip

Can be frozen if preferred - just leave out the cream if freezing.