POTATO and LEEK SOUP

INGREDIENTS
120 mls olive oil
2 brown onions
2 garlic cloves crushed
9 peeled desiree potatoes cut into 2 cm cubes
5 cups of vegetable stock or water
4 leeks pales section only washed dried thinly sliced
250 mls thickened cream
Salt
2 tbs finely chopped fresh chives

METHOD

Heat 1 tbs of the oil in a large saucepan over medium high heat. Add the onion and garlic and cook, stirring for 3 minutes or until the onion softens. Add the potato and leek and cook stirring for 5 minutes or until leek softens.

Add the stock or water and bring to the boil. Reduce heat to medium and gently boil, uncovered for 20 minutes or until potato is soft. Remove from heat and set aside for 10 minutes to cool.

Transfer 1/3 of the mixture into a blender and blend until smooth. Transfer to a clean saucepan. Repeat in 2 more batches with the remaining potato mixture. Place the soup over medium heat. Add the cream and stir to combine. Cook stirring for 5 minutes or until hot. Taste and season with salt.