



Soup maker leek and potato soup



Prep: 5 mins
Cook: 30 mins



Easy



Serves 2



Ingredients

225g potatoes, peeled and cut into 1cm pieces

1 small onion, cut the same size as the potatoes

1 large leek, sliced

450ml light chicken or vegetable stock

60ml whipping cream, plus a drizzle to serve

60ml whole milk

small knob of butter

finely chopped chives

Method

- Step 1** Put the potatoes, onions, most of the leeks (keep a handful of the white leek for later) and chicken stock into a [soup maker](#) and press the 'smooth soup' function. Make sure you don't fill the soup maker above the max fill line.
- Step 2** Once the cycle has complete, add most of the cream and all the milk, and blend again briefly. Use the 'keep warm' or 'heat' function to keep the soup warm while you make the topping.
- Step 3** Finely shred the remaining white part of the leek. Heat the butter in a small [frying pan](#), and gently cook the [leek](#) for a few mins until it is softened but not coloured.
- Step 4** Drizzle the remaining cream over the soup, and top with the leeks, a scattering of chives and some black pepper.

