

# Cream of Leek Soup

CUISIMAGES

Ref :  
1801

Type :  
Soup

Preparation :  
30 min  
Rest:

Cooking:  
30 min

Cost :  
 

Difficulty :  


Origin :  




For 6/8 persons

- 4 leeks
- 1 large potato
- 100 g butter
- 200 ml single cream
- 100 ml milk
- Salt and pepper
- 4 small bread slices
- 3 tablespoons of olive oil



Peel potato and slice finely.

Wash leeks and slice finely.



Melt butter in a saucepan, salt, pepper, and then add vegetables.

Cook gently over a low heat for 30 min, while stirring regularly with a wooden spatula.



During this time, prepare croutons :

Cut bread into small squares and brown them in the olive oil.



The vegetables are cooked when one can easily crush the potatoes with the wooden spatula.

Add the cream and mix.



Add milk slowly to obtain a consistent cream broth.



Suggestion  
Variante  
Wine

To obtain a lighter soup, add a little water.