

Vichyssoise Soup



Equipment:

Immersion blender
Dutch oven/large saucepan

Ingredients:

4 Leeks – sliced thin – white & light green parts only, discard dark green ends
¼ cup Butter (2-3 oz)
6 cups Chicken Broth
1.5 lbs Russet Potatoes, peeled & chopped
3 tsp Salt, add more if needed
¾ cup Heavy Cream
Black Pepper to taste
Chives - chopped to garnish
Pecorino Romano - shaved to garnish

Directions:

Melt butter in a saucepan over medium.
Add leeks and stir to coat with butter.
Cook, stir often until leeks are softened but have not developed color.
About 8 minutes.

Add broth, potatoes, and salt to leek mixture.
Bring to simmer over medium heat.
Reduce to low, simmer uncovered until potatoes are tender.
About 30 minutes.
Remove from heat & let cool slightly, about 10 minutes.

Puree with immersion blender until smooth.
Transfer to bowl, clean saucepan to make ice bath, put in refrigerator for 30 minutes.
Remove from fridge, pour in cream.
Taste & add salt and pepper if needed.
Divide into bowls.
Once soup is at room temperature, garnish with chives and cheese.
Serve.