

Te Maori Potato and leek soup

Serve 6

Ingredients

1kg Te Maori Potatoes – peeled and roughly diced (all types of boutique Maori potatoes are ideal and substituting varieties is recommended and encouraged)

2 medium Leeks – finely sliced

80gr butter

Splash of olive oil

500ml Chicken Stock

500ml Water

300ml Cream

2 x spring onion finely sliced

3 Tbsn roughly chopped Parsley sprigs

Salt and Pepper

Method

In a suitable sized saucepan heat a splash of olive oil with the butter. Add the potatoes and the leek and cook for about 5 minutes. Do not allow the potatoes or the leek to colour. To the pot add the chicken stock and the water and allow to simmer until the potatoes are tender.

Add a stick blender to the soup and blend until smooth. Once processed return briefly to a low heat and adjust seasoning. Add the cream and stir in with the chopped parsley and the spring onion. Soup can be served either hot or chilled.

Great with a warmed crusty bread and potato dumplings and a splash of garlic infused olive oil