



Perfect recipe for collective kitchens

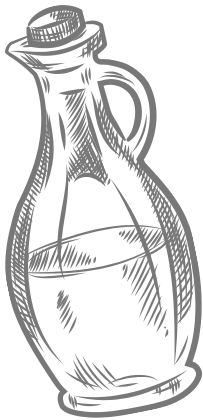
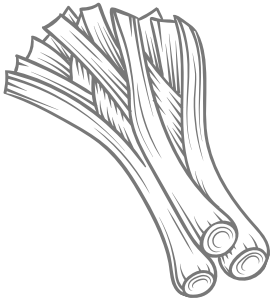
Leek and Potato Soup

To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

PREPARATION 10 MIN

COOKING 20 MIN

SERVINGS 8



Ingredient	Amount	Number of recipes	Total amount
Olive oil	15 ml (1 tbsp.)		
Large leeks, chopped	3		
Clove garlic, minced	1		
Large potatoes, peeled and diced	3		
Chicken broth	1.25 L (5 cups)		
Dried thyme	1 ml (¼ tsp)		
Chopped fresh chives (optional)	60 ml (¼ cup)		
Pepper and salt, to taste	60 ml (¼ tasse)		

Preparation

- Heat the oil in a saucepan.
- Add leeks and garlic.
- Sauté over low heat for about 6 minutes.
- Add the potatoes and mix well.
- Add the broth and bring to a boil.
- Add thyme, pepper and salt.
- Cook over low heat for 20 minutes.
- Process the soup in a food processor or reduce to a soup using a blender.
- Garnish with fresh chives when serving.

