

## rustic leek and potato soup

I've been making leek and potato soup for as long as I can remember, and I never get tired of it. Over time, I've changed little things—I've replaced some of the butter with olive oil, and now I use Yukon Gold potatoes and I don't peel them. It's a more rustic version of a soup that feels like an old friend.

... SERVES 6-8 ...

3-4 large leeks, white and light green parts  
(12 oz. trimmed; 350 g)  
2 lbs. (900 g) Yukon Gold potatoes  
1 Tbs. (15 ml) olive oil  
1 Tbs. unsalted butter  
1½ tsp. sea salt, plus more to taste  
3 cups (750 ml) basic light vegetable broth  
(p. 47) or canned vegetable broth

3 Tbs. chopped fresh flat-leaf parsley  
½ tsp. chopped fresh thyme  
freshly ground black pepper  
2 tsp. (10 ml) fresh lemon juice  
3 Tbs. (45 ml) heavy cream  
...

*garnish:* chopped parsley or snipped chives

Trim the leeks and wash them well, slice them into quarters lengthwise, then slice thinly crosswise; you should have 3 to 3½ cups. Scrub the potatoes and cut them into ½-inch dice.

Heat the olive oil and butter in a skillet, add the leeks and a pinch of salt, and cook the leeks over medium heat, stirring often, until they are soft and just beginning to color, 8 to 10 minutes.

Combine the leeks and potatoes in a large soup pot with 3 cups (750 ml) water, a teaspoon of sea salt, and the vegetable broth and simmer, covered, for about 15 minutes, or until the potatoes are completely tender. Add the parsley and thyme, some black pepper, and the lemon juice. Taste, and

correct the seasoning with more salt if needed; potatoes absorb quite a lot of salt, but wait a moment between additions, as salt needs time to dissolve.

Stir in the cream and serve with more fresh parsley or chopped chives sprinkled on top.

### Another way . . .

To enjoy a chilled version of this soup, allow it to cool to room temperature and then puree it in a blender, in batches; but be careful not to overprocess, as potatoes can become gummy. Whisk a little cream into the puree, chill it for at least several hours, then taste again when the soup is cold; seasoning sometimes need to be adjusted with a radical change in temperature. Serve the chilled soup with a scattering of snipped chives on top.

### And still another way . . .

To make this a vegan soup, use 1 ½ Tbs. (22 ml) olive oil to sauté the leeks and skip the cream at the end.