



## Vichyssoise

The first of March is St David's Day - the national day of Wales - and the humble leek being a Welsh emblem, I thought a warming leek and potato soup would be a good start to autumn. But the weather (in Sydney at least) is still far from autumnal. So here's a wonderfully versatile soup that is delicious hot or cold. I used Dutch cream potatoes, but any floury potatoes work well. Wash leeks well to dislodge any soil caught between their layers, and don't underestimate how much salt this soup needs, especially if serving it chilled, I added about a tablespoon in the final seasoning. For a wine match, I decided to try the classic combination of sherry and soup, and was delighted with the kick that the surprisingly dark *Equipo Navazos La Bota de Fino 35* brought to the pairing. **Serves 8 as an entrée**

### INGREDIENTS

- ¼ cup extra virgin olive oil
- 500g leeks (about 2), white part only, washed well and finely sliced
- Salt flakes and freshly ground white pepper, to taste
- 500g floury potatoes, peeled and diced
- 2 litres water
- Freshly grated nutmeg, to taste
- 300ml pouring cream
- ½ bunch chives, finely sliced

### METHOD

1. Heat oil in a saucepan over a low heat, add leek and a teaspoon of salt. Stir well, cover, and cook for 10-15 minutes, stirring frequently, until leek has softened but not coloured.
2. Add potato and water, bring to the boil, reduce heat, cover and simmer for about 15 minutes, until tender.
3. Puree in a food processor then pass through a fine sieve.
4. Stir in pepper, nutmeg and 250ml of the cream. Taste and salt generously.
5. Refrigerate until well chilled.
6. Ladle into bowls, add a swirl of remaining cream, scatter with chives and serve.