

# Potato and leek soup made with Carolus potatoes.

Potatoes, crème fraîche and leeks.  
Tasty dish to make at home

- 🕒 **Preparation:** approximately 45 minutes
- 👤 **Serves:** 4

## Ingredients

- 🍅 800g Carolus potatoes
- 🥛 300ml milk
- 🍄 400g leeks
- 🥛 150ml crème fraîche
- 🧅 1 onion
- 🧂 salt and pepper
- 🥬 900ml vegetable stock
- 🌿 chives



## Preparation

### Step 1

Wash the potatoes, (preferably do not peel) and cut into equal pieces.

### Step 2

Finely chop the onion and leeks and fry in a little oil in a heavy-bottom pan.

### Step 3

Add the potatoes and vegetable stock. Bring to the boil and allow to cook for about 20 minutes until everything is done.

### Step 4

Purée the soup with an immersion hand blender. Stir well and add salt and pepper to taste. Garnish with chives.

Enjoy!

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