

Season: March - September

Cool Tassie Leeks

Leek and Potato Soup

Serves 6

- 2 Tassie leeks, trimmed
- 3 Tassie potatoes (such as Desiree, Pontiac and Sebago) peeled
- 2 tablespoons oil
- 1 tablespoon butter
- 1 Tassie brown onion, chopped
- 2 garlic cloves, crushed
- 1/2 cup white wine
- 6 cups chicken stock
- Salt flakes and freshly ground pepper
- 4 slices prosciutto
- Chives for garnish

Thinly slice the leeks and thoroughly wash. Roughly chop the potatoes. Heat oil and butter in a large pot. Add onion and garlic and cook until softened. Add potatoes, leeks and wine. Increase heat and cook until wine evaporates. Add stock and salt and pepper. Simmer gently for 40 minutes.

Put three quarters of the soup into a processor and blend to a puree. Pour back into the pot with remaining unblended soup. Grill or pan-fry prosciutto until crisp. Pour soup into bowls and garnish with chives and a piece of crisp prosciutto.

