

Broccoli, Potato and Leek Soup

Equipment needed

- Knife
- Chopping board
- Large heavy-based saucepan
- Stick blender
- Serving bowls

Ingredients

- 1 head broccoli
- ~~4~~ medium potatoes ~~700g~~
- 1 leek
- 2 tbsp olive oil
- ~~2 cups~~ vegetable or chicken stock
- Salt and pepper to taste

What to do

- Wash and dice the leek.
- Wash and chop the potato into roughly 2 cm cubes.
- Wash and chop the broccoli, cut off small florets then cut stems into 1 cm pieces.
- Heat the oil in a large heavy-based saucepan over medium–high heat and add the leek.
- Cook until the leek becomes translucent, stir so it doesn't burn.
- Add the potato. Stir to coat with the leek and oil mix, then add the stock plus a good pinch of salt.
- Bring to the boil.
- Reduce heat to low, simmer for 10 minutes and stir occasionally.
- Add the broccoli.
- Remove from heat. Blend until smooth using the stick blender.
- Season with salt and pepper to taste.
- Serve in bowls.