

Leek and potato velouté, sour cream, chives, turmeric croutons |

Recipe for 4 servings / 12 tapas

Description

A comforting dish; a creamy soup with textural garnishes.

Note

It's always best to wash leeks once they've been cut.

Ingredients

Velouté

- 300 Gr Leek
- 300 Gr Yukon gold potatoes
- 1 Liter(s) Vegetable stock
- 2 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 250 Ml Cream 35%

- Salt and pepper

Toppings

- 2 Slice(s) Country bread
- 1 Tsp Curcuma
- 30 Gr Butter
- 150 Ml Sour cream
- 10 Sprig(s) Chives

- Salt and pepper

Preparation

- Preparation time **60 mins**

Setting up

Wash and finely chop the leek.

Chop the garlic and thyme.

Peel and macedony the potatoes.

Chop the chives, then mix with the sour cream and season to taste. Set aside in a pastry bag.

Velouté

In a saucepan, sweat the leeks with a little butter, garlic and thyme.

Add the stock and potatoes, then simmer for 15-20 minutes.

Blend, add the cream and season before serving.

Croutons

Melt the butter, then add the bread cubes and brown.

Add the turmeric and a pinch of fleur de sel at the end of cooking.

On the plate

Pour the soup into your bowls, then arrange the garnishes, starting with the chive sour cream. Finish with the croutons and serve immediately.

Bon appétit!