

# Delicious Dinners Like Leeks?



## Potato and Leek Soup

### Ingredients:

6 medium potatoes  
2 medium leeks  
20 grams butter  
1 tablespoon olive oil  
1 pint vegetable stock  
1 teaspoon ground coriander  
Black pepper  
200 ml milk

### Equipment:

Knife  
Potato peeler  
Chopping Board  
Saucepan  
Measuring jug  
Spoon  
Hand blender



### Recipe:

1. Peel and dice potato.
2. Top and tail leeks. Slice almost in half lengthways and wash well, cut into slices.
3. In a pan sauté the potatoes and leeks in the butter and oil.
4. Add the vegetable stock and simmer until all the ingredients are soft.
5. Add the milk and take the pan off the heat.
6. Using a hand blender blend the soup to a smooth consistency.
7. Serve with Leeky Toasts – a delicious winter warmer.

## Leeky Toasts

### Ingredients:

2 slices wholemeal bread  
1 baby leek  
½ teaspoon olive oil  
20 grams cheddar cheese  
Sprig thyme

### Equipment:

Grill and grill pan  
Knife  
Chopping board  
Cheese Grater  
Pan  
Spoon



### Method:

1. Pre-heat the grill to a medium heat.
2. Top and tail leeks. Slice almost in half lengthways and wash well and finely slice.
3. In a pan sauté the leeks in oil.
4. Grate cheese and finely chop thyme.
5. Place half the leek mix on each slice of bread, sprinkle with thyme and top with cheese.
6. Grill until the cheese is golden and bubbling.