Classic Vichyssoise

Jacob · 30/09/2024



Prep Time

1 hr 10 mins

Dificult

Medium

Servings

4

Description

This vichyssoise is a very simple recipe that tastes great What could be better Serve cold or warm

Ingredients

— - 1 tablespoon butter - 3 leeks

— bulb only

— sliced into rings - 1 onion

— sliced - 5 medium potatoes

— peeled and thinly sliced - salt and pepper to taste - ½ teaspoon dried marjoram - ¼ teaspoon dried thyme - 1 bay leaf - 5 cups chicken broth - ¼ cup heavy whipping cream

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a large stockpot over low heat. Add leeks and onion; cover and cook for 10 minutes. Dotdash Meredith Food Studios Stir in potatoes; season with salt and pepper. Add marjoram
2. thyme
3. and bay leaf; stir well. Cover and cook for 12 minutes. Dotdash Meredith Food Studios Pour in chicken broth. Bring to a boil
4. reduce heat
5. and cook
6. partially covered
7. for 30 minutes. Dotdash Meredith Food Studios Purée soup in a blender or food processor. Allow to cool to room temperature
8. then stir in cream. Dotdash Meredith Food Studios Recipe Tip To serve hot
9. reheat the soup slowly so the cream does not change consistency.