Vichyssoise

Jacob · 30/09/2024



Prep Time

4 hrs

Dificult

Medium

Servings

4 hrs 55 mins

Description

Vichyssoise is the finest of all cold soups This wonderful smooth soup can be garnished with a few finely chopped chives or a little curry powder

Ingredients

— - 2 leeks

— chopped - 1 onion

— chopped - 2 tablespoons unsalted butter - ¾ cup thinly sliced potatoes - 2 ? cups chicken stock - salt to taste - ground black pepper to taste - 1 ? cups heavy whipping cream

Instructions

1. Heat butter in a large saucepan over medium-low heat: add leeks and onions. Sauté until soft but not browned
2. about 8 minutes. Add potatoes and stock; season with salt and pepper to taste. Bring to a boil
3. reduce heat to low
4. and simmer gently for 30 minutes. Puree soup in a blender or food processor until very smooth. Set soup aside to cool; transfer into a bowl or a jug and refrigerate until chilled
5. at least 4 hours. Gently stir in cream before serving.