

# VICHYSOISE



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** 6

- 500 g potatoes (Bintje), peeled and cut in 2cm cubes - 300 g leeks, sliced - 800 ml water - 200 ml milk - 50 g butter - 50 ml single cream - 8 g bunch chives - salt, pepper

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1. Place the potatoes and leeks in the metal bowl. Add the water, milk, butter and 1 tsp salt; run the CREAMED SOUP programme.
2. At the end of the programme, pour in the single cream and restart the programme 20 seconds.
3. Serve the vichyssoise in bowls, season with pepper and garnish with chives.

**Chef's tip :**

Gently pan-fry diced potatoes in a little salted butter for 10-15 minutes until golden. Sprinkle on the soup just before serving. For a thicker consistency, decrease the amount of water to 600ml.

Cook Expert ■

