



Potato Leek Soup

Ingredients

- 4 tablespoons unsalted butter
- 1 ½ pounds trimmed leeks, cleaned and thinly cut
- 2 teaspoons kosher salt, plus more to taste
- ¼ pounds Yukon Gold potatoes, peeled, cut into eighths
- 3 cups chicken or vegetable broth, or more as needed to adjust thickness
- 1 cup heavy cream
- ½ cup creme fraiche
- 1 pinch cayenne pepper
- 1 tablespoon Chopped fresh chives for garnish

Directions

1. Melt butter in soup pot over medium-high heat. Add leeks and salt, and cook until leeks begin to wilt. Reduce heat to medium or medium-low and cook for approximately 30 minutes, or until soft and paste like.
2. Place potatoes in the pot, and add broth. Bring heat to a simmer. Cook until potatoes are soft, about 30 minutes. Puree mixture with an immersion blender or in batches in a blender. Whisk in heavy cream and creme fraiche. Heat over medium heat. Add more salt, if needed, and cayenne pepper. Do not boil.
3. Allow to cool down to room temperature and chill in the refrigerator before serving.
4. Serve with a drizzle of creme fraiche and a sprinkle of chopped chives.