

Oxford Potato Soup



Serves: 4

Prep time: 10 mins

Cook time: 30 mins

Ingredients

- 1 tbsp olive oil
- 2 large smooth potatoes such as Desiree, peeled and diced
- 1 large onion, sliced
- 4 medium leeks, washed and sliced
- 3 stalks of celery, diced
- 1 tbsp thyme leaves
- 1 litre vegetable stock
- 1 tbsp parsley, chopped

Method

- 1 Heat the oil in a saucepan then fry the leeks, celery and onion over a gentle heat for 5 minutes. Add the diced potatoes and thyme then fry for a further 5 minutes.
- 2 Stir in the stock and bring to a gentle simmer.
- 3 Cover and cook for 30 minutes until the vegetables are soft then blend until smooth. Loosen with a little more stock if too thick. Season with salt and pepper.
- 4 Serve in warm bowls with a sprinkling of chopped parsley.

We would love to see how it looked.

Send your photos to communications@wdh.co.uk

