

Amy's Leek and Potato Soup with Stale Bread Croutons

Ingredients

- 3 leeks
- 2 potatoes
- Butter/oil for frying
- Vegetable stock cube
- Pint of boiling water
- Standard size pot of double cream to thicken (optional).
- Salt and pepper for seasoning



Instructions

1. Top and tail leeks, remove outer layers, and slice.
2. Peel potatoes and cut into small squares.
3. Melt the butter in a large saucepan.
4. Crumble the stock cube into the pan, add the leek and potatoes, stirring occasionally.
5. Once the leeks and potatoes are soft add the water and the water and seasoning.
6. Simmer for 10-20 mins before blending.
7. If the soup is watery add the cream to thicken.

Stale bread (not mouldy!) is great for making croutons. Butter a slice of bread per person, chop into squares and pop into the air fryer (or traditional frying pan) for a few moments until golden brown and crispy. To make garlic croutons, crush a clove of garlic into you butter before spreading it.