

# Potato Leek Soup



## Menu Description:

A potato and leek soup finished with tangy buttermilk and garnished with diced potatoes and herbs. Served hot or cold.

Suggested Menu Price: \$	Prep Time: 30 min.
Cost: \$	Cook Time: 45 min.
PROFIT: \$	Yield: 20 servings, 1-cup each

## INGREDIENTS:

- 1 pouch Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes,\*prepared
- 8 cups Golden Grill® Diced Potatoes, prepared, cold
- 1/2 cup Butter
- 2 cups Leeks, trimmed, thinly sliced
- 2 cups Onions, thinly sliced
- 1 Tbsp Salt, kosher
- 1 1/2 cups White wine
- 2 gal Water
- 2 cups Buttermilk
- 1 Tbsp Black pepper, finely ground
- Garnish
- 1/2 cup Herbs or micro-herbs (parsley, chervil, fennel, etc) chopped
- 1/4 cup Capers, drained, chopped
- 1 cup Olive oil, extra virgin

## INSTRUCTIONS:

1. Melt butter in a large stockpot over medium heat. Add leeks, onions and salt. Cook covered, stirring occasionally, until vegetables are soft and translucent, about 10 min.
2. Add white wine and reduce by half, about 5 min.
3. Add water and bring stockpot to a rolling boil, then remove from heat.
4. Blend with an immersion blender until vegetables are smooth, about 1 min. Add Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes while continuing to blend until smooth, about 1 min.
5. Stir in buttermilk and black pepper.
6. Prepare garnish by tossing Golden Grill® Diced Potatoes, herbs and capers in large mixing bowl, refrigerate.
7. Serve soup cold or hot garnished with diced potato mixture. Drizzle soup with extra virgin olive oil.
8. \*Can substitute with any Potato Pearls® Mashed Potatoes.

## Nutritional Information per Serving:

Calories – 106	Protein – 1 g	SatFat – 2 g
Fat – 8 g	Carbs – 6 g	Fiber – 1 g
	Sodium – 202 mg	Potassium – 79 mg