



Saint David's Day Leek Soup



Ingredients

2 medium onions, roughly chopped

30g butter

680g leeks, trimmed, sliced and washed

2 sticks of celery chopped

1l chicken stock

140g plain yoghurt

A small handful of chopped fresh chives to garnish

Equipment

Large saucepan with lid

Wooden spoon

Food blender

Bowl and spoon for serving

Method

1. First, melt the butter in a large saucepan.
2. Next, add the onions and stir into the melted butter for 30 seconds.
3. After that, add the celery and leeks to the pan and gently cook until softened - approximately 10 minutes.
4. Then, carefully add the stock and gently stir.
5. Using the salt and pepper, season to taste.
6. Gently bring the soup to the boil.
7. Cover and simmer for approximately 30 minutes or until the vegetables are tender.
8. After that, set the soup aside to cool slightly, then puree with a blender until it has reached the desired consistency.
9. Carefully pour the soup back into the pan and stir in the yogurt. Check again for seasoning and reheat.
10. Serve your soup and garnish with a sprinkle of chopped chives.