

Leek & Zucchini Soup

Preparation : 10 minute
Cooking Time : 20 minutes
Serves : 4

This is a lovely winter soup BB has prepared over the years and is a real favorite within the household. Suitable to prepare and store within the freezer for a period of 2 -3 months only.

INGREDIENTS

<ul style="list-style-type: none">• 2 leeks• 750gm zucchini• 1 large potato• 3 chicken stock cubes• 2 tbsp chopped parsley• 3½ cups water	<ul style="list-style-type: none">• 2 sticks celery• 1 carrot• 2 oz butter• ½ tsp pepper• 1/3 cup cream
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METHOD

1. Trim leeks and wash thoroughly
2. Coarsely slice celery, leeks and zucchini.
3. Peel and coarsely slice carrot and potato.
4. Heat butter in suitable pan and add vegetables. Stir to coat with butter but don't brown.
5. Allow approx 5 minutes cooking with lid on. Stir occasionally.
6. Add water, stock cubes, pepper, and mix well.
7. Bring to boil, cover and simmer for 15 minutes or until vegetables are tender.
8. Stir in parsley.
9. Puree vegetables and add cream.
10. Reheat and serve ensuring not to boil.

ACKNOWLEDGEMENTS

Recipe refined by BB over the years.