# Potato Leek & Cauliflower Soup

**Ingredients:**
- 1 kg Potatoes
- 4 Leeks
- 1 head Cauliflower
- 2-3 ltrs. Vege Stock
- 1 clove Garlic
- Olive Oil
- Salt & Pepper
- Cream or milk
- Chives/Parsley to serve

**Equipment:**
- Board & mat
- Knives
- Large deep pot
- Wooden spoon
- Measuring jug
- Ladle
- Serving bowls

**Garden Harvest:**
- Chives
- Parsley

## Method:
1. Collect all ingredients and equipment
2. Peel, wash then chop the potatoes into chunks
3. Wash, trim and slice the leeks
4. Wash, trim and cut the cauliflower into flowerets
5. Peel and finely chop the garlic
6. Heat the pot over a medium heat. Add a slosh of oil
7. Add the leeks and the garlic. Cook gently without colour until softened
8. Add the potatoes and the cauliflower
9. Stir to combine. Add the vegetable stock
10. Increase the heat. Cover with a lid. Bring to the boil. When boiling reduce the heat to a simmer
11. Cook until soft.
12. Using the stick blender, carefully wizz until smooth
13. Just before serving add some milk or cream to adjust the consistency, check seasoning then serve into bowls.
14. Garnish with chopped chives or parsley