

# LEEK AND POTATO SOUP

Preparation: **30 mins.** | Cooking: **1 1/2 hours** | Servings: **4-6**

## INGREDIENTS

*4 large leeks, halved, white and green parts separated, thinly sliced and rinsed*  
*2 stalks celery*  
*3 large potatoes*  
*3 cloves garlic*  
*1 anchovy filet*  
*4 cups chicken broth*  
*1/2 cup half and half*  
*4 tablespoons olive oil*  
*2 tablespoons butter*  
*1 teaspoon black pepper*  
*1 teaspoon coriander*  
*1 teaspoon fennel seeds*  
*1/2 teaspoon ground white pepper*



## INSTRUCTIONS

To make fried leek greens, first pat the greens dry with a paper towel. In a large pot over medium heat, heat enough oil to thinly coat the bottom of the pot, about 3 tablespoons. Add the greens and stir, frying until golden and crispy, about 6 minutes. Transfer to a plate and sprinkle with salt. Return pot to heat and melt butter. Add in the remaining leeks, celery, 1 teaspoon salt and cook, stirring occasionally, until softened and slightly golden, about 20 mins. Push vegetables to the side and add in 1 more tablespoon oil. Add anchovy, garlic, white and black pepper, coriander, and fennel seeds. Stir until anchovy has melted into the mixture, about 1 minute. Add potatoes and broth, and bring to a boil. Reduce heat to medium-low and cook until potatoes are falling apart, about 30 mins. Remove from heat, and stir in half and half. For a smoother soup, use immersion blender to mash the potatoes and blend until creamy. Serve soup with a swirl of half and half, some fried leek greens, a sprinkle of parmesan and toasted bread if desired.