

## **Vichyssoise soup recipe (Cold potato leek soup)**

*Inspired by Anthony Bourdain from Brasserie Les Halles restaurant, NY*

### **AF DuPage Cooking Demonstration**

**Saturday, May 23, 2020 at 2:00 pm**

**Presented by Chef Chris Thielman & Karen Thielman**

**Servings:** 4-6 generous servings

Special equipment: saucepan with lid, blender or immersion blender or food processor, stainless steel metal bowl, cling film

#### **Ingredients:**

2 ounces European-style butter

8 ounces leeks (about 8 medium-sized leeks, thoroughly washed, then chopped and weighed, using only the white part of the leeks and discarding the green tops)

16 ounces brown baking potatoes (about 2 large potatoes peeled and cut up into 3/4-inch chunks, taking care to remove any dark spots)

16 ounces chicken stock

16 ounces heavy cream

Pinch of ground nutmeg

Salt and pepper to taste (white pepper recommended to maintain uniform creamy color)

4 Tablespoons chives (for garnish) or chive flowers if in season

Whole milk (optional for adjusting final consistency)

#### **Method:**

Prepare the leeks by thoroughly washing and separating the layers to remove any sediment or sand. Use only the white part of the leeks and discard the green tops. The green portions are very tough and fibrous.

Melt butter in a saucepan, add the chopped leeks. Sweat the leeks covered over low heat without coloring them for 5 minutes.

Add the potato chunks. Cover and simmer for 2 more minutes.

Add the chicken stock, bring to a full boil uncovered. Add a little salt and pepper.

Cover and turn back down to a low simmer for 35 minutes.

Purée the mixture using a blender or an immersion blender or a food processor (about 1 minute until smooth).

Return the mixture to the heat and add the cream and nutmeg. Simmer for 5 minutes, then remove from heat.

In order to cool the soup much faster, place the soup in a stainless-steel metal bowl and cover with plastic film, placing the plastic film directly in contact with the top of the soup so a skin does not form.

Chill thoroughly in the refrigerator. This soup always tastes better the next day.

When ready to serve, adjust the seasoning again with salt and pepper.

Check the thickness of the soup. If it is too thick for your taste, stir or whisk in a little milk.

Garnish with chopped chives and/or chive flowers.

**Chef's Notes:**

Adjusting the seasonings before serving is an important step. Spices tend to be less pronounced when serving cold soups.

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This recipe has been slightly revised from the original presentation.