

# Potato, Leek & Bacon Soup

Serves 6

## Ingredients:

- Olive oil
- 50g butter
- 1 head of garlic
- 4 large (800g) Desiree potatoes, peeled and chopped into quarters
- 1 brown onion, quartered
- 2 leeks (white part only), sliced
- 6 rashers of bacon, rind removed and diced
- 1L of chicken or vegetable stock
- 300ml cream
- Salt & Pepper
- Chopped chives to garnish

## Method:

1. Preheat the oven to 180 degrees Celsius
2. Place the head of garlic on a piece of foil and drizzle with olive oil. Wrap garlic in foil, place on a baking tray and cook in the oven for 40 minutes. Remove from the oven and set aside to cool. Roasting the garlic first will give it a beautiful sweetness and take your soup to the next level
3. In a large pot, heat butter and 1tbsp of olive oil over medium heat. Add onion, leek and 4 rashers of bacon. (Reserve the other 2 rashers for crispy bacon garnish). Cook, stirring for 5 minutes
4. Add the potatoes and stock and bring to the boil. Reduce the heat and simmer for 30 minutes or until the potatoes are nice and soft
5. While the potatoes are cooking in a separate frying pan, heat 1tsp of olive oil over a medium-high heat and fry the other 2 rashers of chopped bacon until crispy. Remove bacon and drain on paper towel
6. Squeeze the roasted garlic out of the skin and add to the soup
7. Take soup off the heat and let cool slightly. Blend with a stick blender until smooth
8. Add the cream and bring back to the boil. Season to taste.
9. Serve with crispy bacon for texture and salty goodness, chopped chives for a pop of freshness and a drizzle of olive oil

