Leek and pear detox soup



Consejo del chef

When we are cutting the star it is very easy to cut the center too. Try to put a glass or a ring mold in the middle of the dough.
You can use both fresh or frozen raspberries to make the curd.
Save the raspberry curd you don't use for the recipe in the fridge. It will last a whole week.
If you don't find raspberries, just think about any other berries to use.

Raciones para 4

- ❑ 2 Leeks
- ❑ 250 g Potato
- ❑ 50 ml Extra virgin olive oil
- ❑ 20 g Butter
- ❑ 500 ml Vegetable broth
- ❑ 2 Pears
- ❑ 50 ml Cream
- ❑ Chopped chives

1. Slice leeks, peel and dice potatoes. Cut two pear slices, lengthwise, and set aside in a bowl with water. Peel the rest of the pears and dice.
2. In a large saucepan with olive oil, stir fry leeks, potatoes, and diced pear.
3. Cook for a few minutes and add vegetable broth. Cook over medium heat for 15 more minutes, when all the ingredients are tender. Remove from heat, add cream, and use a food processor or similar to purée the soup, until it looks light but creamy.
4. Melt butter in a pan and place the pears until they are golden brown for both sides. Serve soup in bowls and place the pear on the top with some chopped chives.

Chef's Notes

https://cookinglovers.teka.com/en/receta/crema-ligera-de-pera-puerros-y-patatas/