Potato, leek and nuts soup



Consejo del chef

Use this base soup to get different ones. For example: replace nuts with chestnuts or replace half of the potatoes with seasonal mushrooms.

Raciones para 1

- ❑ 1
  Big leek
- ❑ 1/2
  Onion
- ❑ 500 g
  Peeled potato
- ❑ 50 g
  Nuts
- ❑
  Vegetable broth or water
- ❑ 1/4 teaspoon
  Ground nutmeg
- ❑
  Salt and black pepper to taste
- ❑
  Olive oil

1. Heat oil in a pan and chop onion and leek. Fry with a pinch of salt until tender. Add diced potato and fry for two minutes.
2. Add vegetable broth, place a lid on the pan. Bring it to a boil until everything is tender.
3. Remove from heat, add nuts and nutmeg. Use a blender to mix. Add salt and black pepper to taste.
4. You can eat this soup cold or hot and add more or less broth. Use this soup also for other recipes. Change nuts for chestnuts or change part of the potatoes for season mushrooms.

Chef's Notes

https://cookinglovers.teka.com/en/receta/crema-de-puerros-patata-y-nueces/