

LEEK AND ASPARAGUS SOUP

WHAT YOU'LL NEED

- 1 kg leeks, chopped
- 100g butter
- 600ml milk
- 2 bay leaves
- 500g asparagus
- 1700ml chicken stock
- Salt and pepper

WHAT TO DO

1. Melt the butter in a large pan; add the leeks and sweat for approximately 10 minutes or until soft.
2. Heat the milk with the bay leaves until hot but not boiling.
3. Add the chicken stock to the pan of leeks. Remove the bay leaves from the milk pan and pass the milk to the other pan along with the asparagus. Stir well and turn off the heat and allow to cool.
4. Blend the cooled soup until very smooth and return to the pan to bring back to temperature, season and serve.