

Potato Leek Soup

This is a Victorian recipe of a favorite soup that was seen more downstairs than upstairs.

Ingredients

6 medium potatoes

4 medium leeks

2 Tbs. butter

2 egg yolks

2 1/2 cups milk

2 1/2 cups water

salt

white pepper

Cooking Utensils

knife and cutting board

peeler

soup pot

food processor **or** blender

2 small bowls

fork **or** eggbeater

wooden spoon

Serving

soup tureen

serving ladle

soup bowls

soup spoons

Wash, peel, and cut the potatoes into quarters. Wash the leeks and finely slice the white part. Discard the roots and green part of the leeks. Separate the eggs and lightly beat the yolks. The dish can be prepared up to this point in advance. Melt the butter in the soup pot on the stove over medium high heat. Add the leeks and sauté them until they begin to brown. Add the potatoes, milk, and water. Cook until the potatoes are soft, stirring occasionally. Remove the soup from the stove and process in a food processor or blender until the soup is smooth. Return the soup to the pot and warm it on the stove over low heat. Gently stir in the egg yolks. Do not let the soup boil, as it will curdle after the eggs have been added. Using more potatoes will make the soup thicker. Pour the soup into a warm tureen and serve.