

RED BICYCLETTE

Countryside Potato Leek Soup with Crème Fraiche

2 stalks Leeks
2T Butter
2 Small white potatoes, peeled and diced
2 1/2 c Chicken stock
Salt and white pepper to taste
1/2 Celery, washed, peeled and julienned
1/2 Carrot, washed, peeled and julienned
4 Dollops, crème fraiche (a slightly sour cream)

Directions

Slice and set aside the white part from each leek, discarding the rest of the vegetable. Slice the white stalks lengthwise in half, then slice each half into thin half-moons and wash thoroughly. Over medium heat, melt butter in a soup pot. Add leeks and potatoes sautéing for 10 minutes while stirring often. Add chicken stock and bring to boil, then lower heat, allowing mixture to simmer for 20 minutes or until potatoes are tender. Add salt and white pepper to taste. Pour soup into a blender and puree. Divide soup equally among four colorful soup bowls. Garnish each with a dollop of crème fraiche and desired amount of carrots and celery.

Serves 4

Delicious, when paired with Red Bicycleette® Chardonnay