



Potato leek soup

🕒 35—45 Min   

Preparation

- 1 Peel the onion and cut into small cubes. Wash the leek and cut into slices.
- 2 Peel the potatoes and cut into small cubes.
- 3 Heat the butter in a pan and sauté the onion in it. Add the leek and potato and sauté in the same way. Add the potato spice mix and sauté briefly, then deglaze with the white wine.
- 4 Pour in the vegetable soup and simmer for at least 15 minutes until the potatoes are soft.
- 5 Add the whipped cream and puree finely with a hand blender. Flavour with salt and pepper.

HINT: Tip: To avoid unnecessary stress on the big evening, the soup can easily be prepared the evening before.

Ingredients 6 Portions

♦ = Kotányi Produkte

50 g	Butter
1 pc.	Onion
3 tbsp	♦ Seasoning Mix for Potatoes
250 g	Potatoes, firm cooking
125 ml	White wine, dry
700 ml	Veggie broth
200 ml	Cream
1 tbsp	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Ground

