
RECIPE

VICHYSOISSE



This is really one of the most satisfying and easiest dishes to prepare, and is absolutely perfect with the den Sauvignon Blanc. The soup can be served either hot or chilled.

6 leeks, white part only, trimmed, sliced and thoroughly washed
900ml/1.5 pints of light chicken stock
2 medium sized potatoes, peeled and chopped
Salt and pepper
300ml/1/2 pint double cream
A small bunch of chives, snipped

If you serve this as a hot soup you might want to make small croutons:

One or two slices of white bread cut into small cubes
1 tbsp butter

Melt the butter in a pan and when just bubbling add the bread. Cook at medium heat till just golden. Drain on a paper towel.

Simmer the leeks in the chicken stock, covered, for 20 minutes. Add the potatoes, salt and pepper and cook for a further 20 minutes. Liquidize, then strain through a fine sieve, cool and add the cream. Correct the seasoning and chill thoroughly. Serve in ice-cold bowls and garnish with chives.

If you are serving the soup warm put the sieved soup back into the ht and heat gently. Stir continuously to make sure it doesn't catch in the bottom of the pan. You may need to add a little stock if the soup is thick.

As it begins to bubble, add the cream and allow the soup to come to a gentle simmer. Serve in warm bowls and garnish with chopped chives and croutons.

If you want to be very posh you can drizzle a very small amount of truffle oil into the soup or add finely chopped crispy bacon, or both.

Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT – www.ewt.org.za and Tusk – www.tusk.org.