

# Leek and Tattie Soup



Serves 4

## Ingredients

- 4 large leeks
- 2 medium potatoes
- 2 vegetable stock cubes
- 850ml boiling water
- 1 pinch of black pepper



## Method

1. Wash the leeks and potatoes, then peel the potatoes.
2. Chop the onion finely, then chop the leeks and potatoes into small pieces.
3. Dissolve the stock cubes in 850ml of hot water.
4. Put the chopped vegetables into a large saucepan with the stock and bring to boil.
5. Reduce the heat, season with pepper and simmer for 20 minutes. Add the milk and simmer for another couple of minutes.
6. Serve hot with crusty bread