

Vichyssoise, cold potato, leek and cream soup



Ingredients

- 500 g Pur Natur fresh cream
- 400 ml Pur Natur fresh milk
- 500 g potatoes
- 200 g leek, white part only
- 800 ml chicken stock
- salt and pepper
- chives
- a few tbsp of olive oil
- a few tbsp of pine nuts

Instructions

Cook the leek and the potatoes in the stock with the milk. Mix the soup until smooth and season with salt and pepper. Set aside to cool. Serve with the pine nuts and the chives. Drizzle some olive oil in each bowl.