

# Vichysoise

I love this refreshing soup on a hot summer evening. It is a light and yet, quite rich and tasty way to eat leeks.



## Ingredients (Serves 4)



- 2 tablespoons [30 g] butter
  - 2 leeks, minced [white part only]
  - 1 large onion, peeled and minced
  - 4 large potatoes, peeled and minced
  - 6 cups [1 1/2 L] hot light chicken broth
  - 1 Bouquet garni
  - Salt and pepper
  - 1/2 to 1 cup [125 - 250 mL] thick cream [35%]
  - Freshly chopped parsley
- 1 tablespoon [15 mL] freshly chopped chives

## Preparation

- Melt butter, add leeks and onion.
- Cover and simmer for 15 minutes, stirring occasionally.
- Add potatoes, chicken broth and bouquet garni; season to taste.
- Bring to a boil over high heat; lower heat to medium and simmer for 40 minutes, uncovered.
- Stir in cream.
- Refrigerate and serve cold, garnished with parsley and chives.

## Side Suggestions

Serve this soup cold as it was intended when it was created by Frenchman Louis Diat, the chef at the Ritz-Carlton in New York City in the first half of the 20th century.

## Wine Pairing Suggestions

Serve this dish with any one of our roses or dry whites.

