



SAINT ALBRAY Potato and leek soup



Preparation
20



Cooking



4 people

Ingredients

200 g of SAINT ALBRAY, 600 g of leeks, 500 g of potatoes 1 onion, 1 spoonful of olive oil, 3 bunches of parsley, salt and pepper

Preparation

Peel and chop the onion. Peel the potatoes and cut into cubes. Wash the leeks thoroughly and chop finely. Heat the olive oil in a pressure cooker add the onion and leeks and sweat for 3 minutes while stirring. Add the potato cubes, cover with 1.2 litres of water and add the parsley, a little salt and a pinch of pepper. Close the pressure cooker and leave to cook for 16 minutes. Put the soup in the blender (otherwise mix it), then pour into the dishes. Remove the rind of the SAINT ALBRAY and cut into dice. Spread over the warm dishes. Recommendation: modify the portions of leek and potatoes as you wish: more leeks and the soup has a more distinctive taste. More potatoes and the soup is smoother. To save time use pre-packaged leek and potato soup and frozen parsley.