Fiery Potato and Leek Soup
Take this winter favourite to a Fiery level.
Ingredients:
2 TBL butter
2 TBL olive oil
2 medium leeks, white and green
separated and chopped.
3 russet potatoes, chopped.
2-4 tsp Ethiopian Berbere
Salt to taste
6 cups veg stock or water.
Garnish
Lemon juice
Olive oil
Chile flakes
Spices Used: Ethiopian Berbere
6 Servings
Instructions:
1 - In a large pot, heat olive oil and butter.
2 - Add white parts of leek, and sauté 5 minutes.
3 - Add green parts of leek, and sauté 5 minutes.
4 - Add potatoes, sauté 5 minutes.
5 - Add Ethiopian Berbere And Salt to taste. Cook 1-2 minutes.
6 - Add stock or water, bring to a simmer. Lower heat and cover.
Cook for 20 minutes or until potatoes are soft.
7 - Blend soup until smooth. Adjust seasoning.
8 - Garnish and serve with nice bread.