



Classic Vichyssoise

1 large sweet onion, chopped
2 tablespoons butter
1 tablespoon olive oil
3 large potatoes, peeled and diced
6 large leeks, thoroughly rinsed and sliced (white and light green parts only)
1 quart chicken broth
Salt and pepper to taste
A pinch of nutmeg
1/2 cup heavy cream
Chives to garnish

In a heavy bottomed pot, or Dutch oven, heat the olive oil and the butter, over medium high heat.

Sauté the onion until translucent (about 2 minutes). Add the leeks and sauté until soft (about 4-5 min). Add the potatoes and sauté with the onions and leeks for a couple of minutes. Season with salt and pepper. Add the chicken broth and bring to a boil.

Lower the heat and simmer for 30 minutes, or until the potatoes are tender. Using an immersion hand blender, puree the soup until smooth. Alternatively, you can work in batches using a regular blender. Add the heavy cream and turn the heat back up to medium. Cook for about 5 minutes so it thickens a little.

Taste for seasoning and add more salt and pepper if necessary. Add a pinch of freshly grated nutmeg. Remove from heat. Wait for the soup to cool down to room temperature and chill for at least one hour before serving. Garnish with some chopped chives and serve.

By Chef Jeremy Langlois