



SWEET POTATO AND LEEK SOUP

Ingredients:

- 1kg gold Sweet Potato
- 3 cloves Garlic
- 2 small white Leeks
- 200ml cream
- 500ml Vegetable Stock
- Salt & pepper
- 10 fresh Basil leaves

Method:

- Peel and roughly chop sweet potato.
- Crush and de-skin garlic.
- Slice and wash leek.
- Place all ingredients into large saucepan, reserve basil leaves for garnish, bring to the boil, reduce heat and simmer until sweet potato is cooked thoroughly. Remove from heat and puree until smooth.

To Serve:

- Garnish with thinly sliced basil leaves and serve.
- Serves 4-6.