

## Chilled Vichyssoise Soup

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"This is a French-inspired soup that is a delicious cool entrée for a summer evening. Other vegetables can be added to the soup such as cooked beets or fresh peas for a unique spin."

– Chef Jean

### Ingredients:

- 4 tablespoons **butter**
- 6-8 **leeks**, white part only, cleaned and thinly sliced
- 2 medium **potatoes**, cut into small cubes
- 2 cups **chicken stock**
- 2 cups **heavy cream**
- 4 fresh **chives**, finely chopped
- 1 pinch **nutmeg** (optional)
- **salt and fresh pepper**



This recipe also requires a **blender**.

## **Instructions:**

1. In a large, heavy bottom pot, melt **butter** over medium-low heat. Add the **leeks** and sweat for 5 minutes, making sure they do not take on any color.
2. Add **potatoes** and cook for a minute or two, stirring a few times.
3. Stir in the **chicken broth** and bring to a boil.
4. Reduce heat to a simmer. Cook on low heat, gently simmering for 30-35 minutes, or until the **leeks and potatoes** are very soft. Allow to cool for a few minutes.
5. Slowly, and in SMALL batches, puree the soup in the blender.
6. Whisk in **cream** and **nutmeg** if using. If you want to thin soup out, add more broth, if needed.
7. Chill soup thoroughly before serving.
8. When chilled, season to taste. Garnish with **chopped chives**.