



# FUSTINI'S

## Leek and Potato Soup

### Ingredients

- 1 tablespoon butter
- 2 tablespoons [Fustini's Medium SELECT olive oil](#), plus more to drizzle as a garnish
- 3 cups sliced leeks, white part only
- 3 tablespoons flour
- 2 quarts hot water
- salt and white pepper
- 4 cups potatoes, peeled and neatly diced
- ½ cup heavy cream
- 1 tablespoon [Fustini's 12 Year White Balsamic Vinegar](#)
- fresh parsley, chopped
- chives, chopped

### Sharon's Hint

Adapted from Julia Child's "From Julia Child's Kitchen"

### Directions

#### Step 1.

Melt butter and 2 tablespoons of Fustini's Single Varietal Olive Oil in a large stock pot over medium-low heat and add the leeks. Cook the leeks for 5 minutes without browning. Add the flour and stir to combine. Cook an additional 2 minutes, stirring often. Remove from the heat and gradually beat in a cup of hot water. Add the potatoes and blend thoroughly, then stir in the remaining water. Season with salt and pepper, return to medium heat and simmer for 40 minutes partially covered or until the potatoes are tender. Run hot mixture through food mill or use an emersion blender to puree the mixture.

#### Step 2.

To serve, pour hot soup into service bowl, drizzle more Fustini's Single Varietal Olive Oil and some of the Fustini's 12 Year White Balsamic Vinegar over the top and garnish with chopped parsley and chives.

#### Step 3.