



Plant Based
RECIPES

Leek and Potato
Soup
with **Gouda**



You will need

1 tbsp of oil

4 big leeks, sliced thinly

500 gr of potatoes, cut into chunks

Salt and black pepper to taste

2 tsp of fresh thyme

2 l of vegetable stock

100 gr of Gouda Flavor, grated



Method

- In a soup pot, add oil and start by cooking the leeks
- Cook for 5 minutes and then add in the potatoes
- Season and cook for another minute
- Pour in the vegetable stock and lower the heat to medium
- Simmer until the potatoes have cooked, about 45-50 minutes
- Add to a blender and add in the Gouda Flavor
- Blitz until smooth

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SERVES



PREP TIME



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