



KING RICHARD'S LEEKS AND POTATO POTAGE

Serving Size: 10 People

Applewood Smoked Bacon, 6 each
Sweet White Onion, 1 each
Leeks (white part only), 4 bunches
Red Bliss Potatoes (peeled), 8 each
Garlic Cloves, 5 each
Parsley Thyme, ½ cup
Cumin Seed, 1 tbsp.
Chicken Stock, 2 qt.
Heavy Cream, 1 pint
Butter, 2 oz.
Chives (for garnish), 1 bunch
Green Oil, 1 recipe
Salt & Pepper

Render bacon in a large stock pot. Once cooked add onion and cleaned leeks, then season with salt (don't caramelize because you do not want the color). Once soft add potatoes, garlic, parsley and thyme. Sweat for 2-3 minutes and add chicken stock. Cook until the potatoes are tender and easily mashed. Place in food processor or blender (preferred) and on high mix for 4-5 minutes. Soup should be very smooth. Strain through a fine chinois 2 or 3 times to remove any unwanted sediment. Adjust consistency with chicken stock. Add cream butter and season. Garnish with chives and oil.