



Two Tubers

All things potato and truffle

Potato Leek and Bacon Soup Finished with Truffle

Ingredients

1 kg of potatoes for blended soup.
2 tbs oil
25 g butter
2 cloves of garlic
1cm knob ginger
2 leeks
200 g short-cut bacon
500 ml chicken stock
200 ml water
2 tsp truffle mustard
¼ tsp truffle oil (optional)

Method

Clean the leek and chop into fine pieces. Place in a large saucepan with oil and put on the stove on a low heat. Once the leek has started to soften, add the butter and stir through. Prepare the bacon by chopping it into small pieces. Chop the garlic and peel the ginger. Peel the potatoes.

Add the bacon and garlic to the leek and grate in the ginger. Stir through. Chop the potatoes into roughly 1.5 cm cubes. Once the bacon has had a chance to cook, add the potatoes to the saucepan. Stir and let cook for 5 minutes. Add the chicken stock and water. Taste. It should taste a bit bland, as it is not cooked or blended, but you should be able to taste the chicken stock, leek, and bacon. If anything is too strong, you can add more water, let simmer gently until the potatoes are tender. Let cool slightly and blend either with a stick blender in the saucepan or batches in a blender. The soup can be served now, chilled, or frozen and reheated later.

To serve, place the hot soup in a bowl and stir through the truffle mustard one teaspoon at a time, tasting in between. For more truffle flavour you can add a couple of drops of truffle oil.

Notes

Ask your potato supplier for a potato variety suitable for blending into a soup. I used Sebago; Russet is also a good choice.