

## **Cream of leek and potato soup with poached oysters**

**Serves 6 – 8 people**

### **Ingredients**

8oz leek, chopped but not too much green

8oz potato, peeled and chopped

8oz onion, peeled and chopped

2oz butter

Salt

Pepper

2 vegetable stock cubes

3 pints of water

4oz double cream

12-16 oysters, opened and shelled by your fishmonger

### **Method**

Place all ingredients, except the oysters and cream into a saucepan and boil until vegetables are cooked and soft.

Blend in a liquidiser to a smooth puree. (If necessary pass the pureed soup through a sieve).

Place the soup back in the saucepan and bring to the boil, add the double cream and check the seasoning.

### **To serve**

Place two oysters each into individual warm soup bowls, plus a little juice.

Pour over boiling soup to required level and serve.