

Potato and leek soup

Cuisine: French

Food category: Vegetarian dishes



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Company: Retigo



Program steps

Preheating: 230 °C

1	Hot air	100 %	Termination by time	00:10	hh:mm	200 °C	100 %		
2	add the onion and spices								
	Hot air	100 %	Termination by time	00:05	hh:mm	180 °C	100 %		
3	add the leek								
	Hot air	100 %	Termination by time	00:05	hh:mm	180 °C	100 %		
4	add the white wine								
	Hot air	100 %	Termination by time	00:05	hh:mm	180 °C	100 %		
5	add the stock, salt and pepper and cover with a lid								
	Combination	50 %	Termination by time	00:30	hh:mm	160 °C	100 %		

Ingredients - number of portions - 10

Name	Value	Unit
potatoes	2	kg
leek	1	kg
onion	250	g
sweet white wine	500	ml
beef stock	3	l
bay leaf	1	g
allspice	1	g
salt	3	g
whipped cream 33%	200	ml
freshly ground black pepper, ground	0.5	g

Nutrition and allergens

Allergens: 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	231.7 kJ
Carbohydrate	47.4 g
Fat	0.8 g
Protein	6.3 g
Water	0 g

Directions

Peel, rinse and cut the potatoes and put them into the combi and roast for 10 min.

Add the onions (roughly chopped) and spices then add the leek (washed and rinsed), after add the wine.

When cooked add the cream, blitz it and pass it through a sieve.

Recommended accessories



Enameled GN container