



LEEK & POTATO SOUP

WITH CHEESE & GARLIC QUICK BREAD

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 60 minutes

Soup might not seem like much for dinner, but this is a deceptively filling meal. The warm cheesy, buttery, garlicky bread is truly scrumptious, and inspired by a cheese muffin recipe from Nagi at RecipeTin Eats.



BREAD

- 3 cloves garlic
- 30g butter (1.1oz)
- 75g feta (2.6oz)
- 50g silverbeet (1.8oz)
- 1/4 cup sundried tomatoes (40g)
- 1 1/3 cups plain flour (200g)
- 2/3 cup wholemeal flour (100g)
- 1 1/2 tsp baking powder
- 1 tsp dried oregano
- 1/2 tsp baking soda
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1 egg
- 1 cup milk (250ml)
- 1/4 cup lite sour cream (60ml)

- 1/3 cup vegetable oil (80ml)
- 1 1/2 cups grated cheddar cheese (150g)

SOUP

- 1 leek
- 400g potatoes (i.e. Agria) (14oz)
- Half a cauliflower (500g / 1lb 2oz)
- 50g butter (1.8oz)
- 1 tsp dried tarragon
- 1L vegetable stock (4 cups)
- 3/4 cup grated cheddar cheese (75g)
- 1/4 cup lite sour cream (60ml)

1. Preheat oven to 180°C (360°F) bake.
2. **PREPARE BREAD**
Crush garlic. Melt the butter together with half the garlic in a microwave safe bowl. Brush the inside of a loaf tin with half the butter mixture, reserving the other half to brush the top of the cooked bread with.
3. Dice feta. Remove tough end from silverbeet and finely chop silverbeet and sundried tomatoes.
4. In a large bowl, stir together the flours, baking powder, oregano, baking soda, paprika and salt. In a separate, smaller bowl, whisk together egg, milk, sour cream and oil. Add to the flour mixture and stir gently to almost combine. Add remaining garlic, feta, silverbeet, sundried tomatoes and grated cheese. Stir as few times as possible, until just combined and no flour remains. Pour into the loaf tin and bake for 40 minutes, until golden and crusty on top and a skewer inserted into the middle of the bread comes out clean. Re-melt the remaining butter/garlic mixture and brush over the top of the bread.
5. **MAKE SOUP WHILE BREAD COOKS**
Trim and clean leek, then slice. Peel and grate potatoes. Chop cauliflower into florets. Melt butter in a large saucepan over a medium heat. Add leek and cook for 5 minutes, until soft. Stir in potatoes, tarragon and a little salt and pepper. Add cauliflower and stock. Cover and bring to the boil, then reduce heat a little and simmer for 15 minutes.
6. Use a stick blender, food processor or blender to process soup until smooth. Add the cheese and sour cream and heat gently to warm through. Season with salt and pepper to taste.
7. **SERVE**
Ladle soup into warmed soup bowls and serve with the warm bread (spread with a little butter, if you like).



WINE MATCH: A Pinot Gris.

LEEK & POTATO SOUP RECIPE NOTES

GLUTEN-FREE OPTION: You can replace the plain flour with plain gluten-free flour and the wholemeal flour with brown rice flour (or use all plain gluten-free flour). Make sure your baking powder and vegetable stock are gluten-free.

INGREDIENT SWAPS: You can leave the feta, silverbeet and sundried tomatoes out of the bread and just make a simple cheese and garlic bread instead. Cooked bacon would be a delicious addition (to both the bread and the soup!). You can also use all plain flour rather than a combination of plain and wholemeal. The cauliflower in the soup can be replaced with broccoli. If you feel this is too much cheese in one meal, you can leave it out of the soup!

STORING AND REHEATING: Store soup in an airtight container and reheat in the microwave or on the stove. Bread is best heated up in the toaster - toaster tongs are really helpful for getting it out!