

Potage Crecy



Ingredients:

- 2 tbsp unsalted Butter
- 1 tbsp Olive Oil
- 2 Leeks, including tender green parts, rinsed, thinly sliced
- 8 Carrots (1½ lbs), peeled & diced
- 2 large Russet Potatoes (1½ lbs), peeled & diced
- 5 cups Chicken Stock
- 2½ tsp finely chopped fresh Thyme (or 1¼ tsp dried)
- 2 cups Half-&-Half Cream
- 2 tbsp fresh Lemon juice
- ½ tsp Nutmeg
- Salt and Pepper to taste
- 1 tbsp fresh Thyme for garnish at serving

Instructions:

In a large soup pot over medium heat, melt butter with olive oil.
Add leeks, saute, stirring until softened, about 4 minutes.
Add carrots and potatoes, sauté just until they begin to soften, about 5 minutes.
Pour in stock and bring to simmer.
Add thyme, cover, simmer until carrots and potatoes are tender, about 25 minutes.
In the blender, puree the soup in batches, and return puree to the pot.
Add cream, lemon juice, nutmeg, salt and pepper to taste and bring to simmer.
Ladle soup into bowls and garnish with thyme.