



Tangy leek and ginger soup



What you need

Serves 4

- 450g leeks (about 2 medium)
- 25g soya margarine
- 2 small cloves garlic, peeled and crushed
- 100g potato, peeled and diced
- 600ml light coloured vegetable stock
- 5 – 7 tbsp ginger wine, according to taste
- 6 tbsp soya cream

salt and pepper to taste, paprika to garnish

Directions

- Remove any tough outer leaves from the leeks and top and tail. Leave as much dark green as possible. Cut horizontally into thin slices, rinse well.
- Melt the margarine and gently sauté the leeks for 5 minutes until soft, then add the garlic and sauté for a further 30 seconds. Add the potato and stock. Bring to the boil then simmer for about 10 minutes.
- Remove from the heat and add 4 tbsp ginger wine and the soya cream. Liquidize until smooth, adding more ginger wine and seasoning if needed at the end.
- Return to the saucepan and gently heat without boiling, stirring all the time. Serve garnished with a sprinkling of paprika.



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