



## Broccoli & Leek Soup

### What to collect

Ingredients	Equipment
2 leeks, thinly sliced	baking tray
2 garlic cloves, crushed	large saucepan
2 large potato, peeled & finely chopped	chopping board
8 cups vegetable stock	knife
1.2 kg broccoli, cut into florets	stick blender
1/4 cup parsley	
4 thick slices of bread, cut into 1 cm pieces	
olive oil	

### What to do

1. Preheat oven to 200C.
2. Place the bread on a baking tray and brush lightly with olive oil.
3. Bake, turning once for 10 minutes or until golden.
4. Meanwhile, heat a large saucepan over medium heat.
5. Place 2 tablespoons of oil in saucepan and add the leeks. Cook stirring occasionally for 5 minutes or until soft.
6. Add garlic and cook for a minute or until aromatic.
7. Add the potato and vegetable stock to the leek mixture. Bring to the boil. Reduce heat to low and simmer for 10 minutes.
8. Add the broccoli. Simmer for 5 minutes and set aside to cool. Add the parsley.
9. Using a hand blender, blend the broccoli mixture until smooth.
10. Serve soup with a few croutons on top.