

## Martine's Potatoe Soup

2 Tbs butter  
1 small onion, finely sliced  
2 small leeks, finely sliced  
5 potatoes, peeled and sliced  
¼ tsp chervil (optional)  
6 cups hot chicken broth  
¼ of 35% cream  
thym, salt and pepper

Melt butter in casserole, add onion and leeks, cover and cook at low for 5-8 min.

Add potatoes and spices. Stir, cover and cook for 3 min.

Add the chicken broth, season to taste and bring to boil then cook an extra 30/35 minutes at low. (do not cover)

Blend and season to taste.

Add cream and serve.

*Bon Appétit... ;-)*

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