

Potage Parmentier

Vichyssoise

Leek or Onion and Potato Soup

Ingredients:

4	cups	peeled and coarsly-chopped potatoes
3	cups	thinly-sliced leek (white part plus 2 inches of green), or substitute 3 cups thinly sliced onion
2	quarts	chicken stock, fresh or canned, or water or a combination of chicken stock and water
1	teaspoon	salt freshly-ground black pepper
1/2	cup	heavy cream
3	Tablespoons	finely-cut fresh chives or finely-chopped fresh parsley

Procedure:

- In a heavy 6-quart saucepan or soup kettle, simmer the potatoes, leeks, chicken stock and salt partially covered for 40 to 50 minutes, or until the vegetables are tender.
- Force the soup through a food mill or sieve into a mixing bowl and then pour back into the pan. Season the soup with salt and a few grindings of black pepper, and stir in the cream.
- Before serving, return the soup to low heat and bring it to a simmer. Ladle the soup into a tureen or individual soup bowls. Serve garnished with fresh chives or finely-chopped parsley.

Vichyssoise: When Louis Diat was chef at the Ritz-Carlton Hotel in New York City half a century ago, he devised vichyssoise - a cold version of Potage Parmentier. To make it, force the soup through a foodmill or sieve, then through a fine sieve back into the pan. Season and stir in 1 1/2 cups heavy cream. (Do not use a blender; the mixture will be too smooth). Chill the soup until it is very cold. Serve it garnished with finely-cut fresh chives.

Serves 6 to 8

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