

## Vichyssoise

Servings: 46/8 oz

### INGREDIENTS

- 3 lb leeks, chopped and washed
- 1 lb diced onions
- 1 lb diced celery
- 1 oz vegetable oil
- 5 lb potatoes, peeled and diced large
- 96 oz water
- 48 oz Chef's Line™ roasted-garlic chicken stock
- 2 qt 40% heavy cream
- 2 oz fresh dill, chopped

### PREPARATION

Sweat the leeks, onions and celery in oil until tender. Add potatoes, water and garlic stock. Bring to a boil, reduce heat to a soft boil and cook until potatoes are al dente. Remove from heat, let cool for 30 minutes and then puree to a smooth texture. Chill overnight then add heavy cream and dill. Mix well and check the seasonings, adding salt and pepper to taste.

