BASCO
GOURMET SPAIN TO YOUR DOOR

Porrusalda



PREP TIME
10 MINS

COOK TIME
20 MINS

TOTAL TIME
30 MINS

SERVES 4 PEOPLE

EASY

Ingredients

5 tbsp of extra virgin olive oil
8 leeks, washed thoroughly, cut length ways and chopped into 2cm pieces
4 carrots, peeled and cut into 1 cm discs
4 russet potatoes, peeled
2Ltr of fresh chicken stock
2 tbsp of flat-leaf parsley, finely chopped
Salt

Method

In a large sauce pan, heat 4 tablespoons of the oil and add the chopped leeks and fry for a few minutes until they start to become soft.

Cut the potatoes into irregular pieces, the best way is to cut into the potato and then break it off with the knife as this helps release the starch which in turn will help thicken the stew.

Add the carrots and potatoes and sweat on a medium-heat for a further 5 minutes.

Add the chicken stock and bring the soup to the boil, season with salt and simmer for 10-12 minutes.

Just before serving sprinkle with some fresh chopped parsley and add the remaining tablespoon of olive oil.

https://www.bascofinefoods.com/spanish-recipes/porrusalda/