



Slow Food Aberdeen City & Shire

Musselburgh Leek and Heritage Tattie Soup

Ingredients

3-4 Musselburgh leeks* - washed then sliced

1 onion - chopped

3-4 good sized floury potatoes - chopped (such as red King Edward or Shetland Black*, etc)

100 g Scottish dairy butter

Scottish rapeseed oil - drizzle

1 pint (568 ml) vegetable or chicken stock

1 pint (568 ml) full fat dairy milk

Salt and pepper to season

Method

- 1.Heat oil in large heavy bottomed pan and add butter to melt.
- 2.Add leeks and onions and stir. Turn down heat to lowest setting, add lid.
- 3.Cook gently until soft without colouring the vegetables.
- 4.Add peeled potatoes, stock and seasoning, bring to boil until just tender.
- 5.Add milk and bring to gently simmer.
- 6.Check seasoning and serve - you can also use a blender for a smooth soup

* Slow Food Ark of Taste ingredients. Allergy Advice - contains dairy

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