

Potato Leek Soup (aka Vichyssoise) – The Perfect Autumn in San Francisco Soup



This can be a strange time of year for weather in San Francisco. Our climate can suddenly swing from hot and humid, to cold and wet; which makes this potato leek soup a very valuable addition to the recipe repertoire.

There is nothing better on a chilly, damp day than a steaming bowl of this; and conversely, few things are as delicious, and refreshing on a

hot, sweaty day than a bowl of ice cold vichyssoise. As long as you cook the leeks long enough, you can't go wrong either way.

Since the amounts of leeks and potatoes in yours may not be exactly the same as mine, be prepared to adjust the amount of stock in this recipe. It's always easier to add than reduce, so as long as your potatoes are covered, I'd play it by ear until it's blended, and go from there. So, no matter what the weather, I hope you give this a try soon. Enjoy!

<https://youtu.be/WCUBhS42eTg>

Ingredients for 6 portions:

1 1/2 pound leeks (about 4 or 5)

4 tablespoons unsalted butter

2 teaspoons kosher salt, plus more to taste

1 1/4 pound Yukon gold potatoes

3 to 4 cups chicken broth/vegetable stock, or as needed to adjust the thickness

1 cup heavy cream

1/2 cup crème fraîche, plus more to garnish ([click here for recipe video](#))

pinch of cayenne pepper

sliced fresh chives for garnish