

Potato, Leek and Kale Soup

Serves 4

Soup:

2 tablespoons olive oil

2 large leeks

1 kilogram Yukon gold potatoes (about 3 large potatoes), peeled and cut into ½ inch chunks

1 bay leaf

1 sprig fresh thyme

1/8 teaspoon nutmeg

2 teaspoons Diamond Crystal Kosher salt or ¾ teaspoon Morton's Kosher salt

½ teaspoon freshly ground black pepper

4 cups chicken or vegetable stock

100 grams black kale (about ½ a large bunch)

1-2 teaspoons sherry or red wine vinegar

Garnish:

Sour cream or yogurt

Freshly chopped dill

Frizzled leeks (optional – recipe below)

1. Cut off roots and tough dark green portion of leek, leaving white portion and about 2 inches of light green. Slice in half lengthwise and chop into ¼ inch thin slices. Place diced leeks in a bowl of cold water and swish leeks in water until leeks are clean. Lift leeks out of bowl of water and discard dirty, sandy water.
2. Heat olive oil in a large heavy bottomed pot over low heat. Add leeks and cook for about 10 minutes, stirring frequently, until leeks are softened. Add potatoes, bay leaf, thyme, nutmeg, salt and pepper and stir well. Add stock, bring soup to a boil and then turn down heat to low and simmer for about 25-30 minutes, until the potatoes are tender.
3. While the soup is simmering, wash kale leaves, strip the leaves off the stems and stack them up, in a pile, on top of each other. Roll the stack of leaves, like a cigar. Hold the "cigar" with your non-cutting hand, and using a sharp knife in your other hand, thinly slice kale into very fine strips. Place sliced kale in small bowl and set aside.

4. Once the potatoes are tender, remove about $\frac{1}{3}$ of the soup and puree it in a blender. Pour the pureed soup back into the pot.
5. Add sliced kale, stir and simmer for an additional 3 minutes, until kale is wilted. Add 1 teaspoon of vinegar and taste soup. Add additional vinegar if needed and more salt and pepper to taste.
6. Serve with a dollop of sour cream, chopped dill and frizzled leeks, if desired.

Frizzled Leeks

1 leek

Vegetable oil for deep-frying

1. Cut off roots and tough dark green portion of leek, leaving white portion and about 2 inches of light green. Cut leek crosswise into 2-inch pieces. Cut leeks lengthwise into thin strips. Place diced leeks in a bowl of cold water and swish leeks in water until leeks are clean. Lift leeks out of bowl of water and discard dirty, sandy water. Dry leeks very well on a kitchen towel.
2. In a saucepan at least 4 inches deep, heat 1-inch of oil to 375°F. Carefully add about $\frac{1}{4}$ of the leeks into the hot oil. The oil will bubble up quite high. Fry for 15-20 seconds, until the leeks are golden. Transfer fried leeks with a slotted spoon to paper towels to dry. Season leeks with salt. Repeat with remaining leeks.

Wash kale leaves, strip the leaves off the stems and stack them up, in a pile, on top of each other. Roll the stack of leaves, like a cigar. Hold the "cigar" with your non-cutting hand, and using a sharp knife in your other hand, thinly slice kale into very fine strips. Place sliced kale in large mixing bowl.