

Roasted Potato + Leek Bisque with Pomme Paille, Sautéed Leeks + Chive Oil

Serves 8

INGREDIENTS

2.5 lb russet potatoes, peeled + diced
1 tbsp olive oil
salt + pepper

3 pc leeks washed + cut
1/4 cup butter
2 cloves garlic, minced
7 cups vegetable or chicken stock
1 ½ cups half-and-half
1/8 tsp freshly grated nutmeg
salt + pepper

1 cup heavy cream

Pomme Paille

1 lb russet potato
4 cups vegetable oil for deep-frying
Kosher salt
Special equipment: a mandoline or other adjustable-blade slicer fitted with the thickest julienne blade

Sautéed Leeks

2 tbsp olive oil
½ cup matchstick-size leek strips (white and pale green parts only; from about 2 small leeks)

Chive Oil

½ cup olive oil
¼ bunch of fresh chives

METHOD

For the Soup:

Preheat oven to 375 degrees.

Toss the potatoes in olive oil, and season with salt + pepper. Place on a sheet pan lined with parchment paper, and roast for 10-15 minutes.

Meanwhile, in a medium pot sauté the leeks and garlic in the butter for 10 minutes. Season with salt and pepper. Add the potatoes, salt, and stock, and simmer until potatoes are tender, about 20 minutes. Ladle the mixture in small batches into a blender. Once blended, strain back into a new pot. Once all soup has been pureed, add the half-and-half, nutmeg, and pepper. Adjust seasoning to taste.

Stir in cream and bring it to a boil for 2 mins. Add salt + pepper to taste.

Pomme Paille

Peel potatoes and use a spiralizer to create beautiful ribbons, then submerge in a large bowl of ice water. Rinse potatoes in several changes of cold water in bowl until water is clear. Drain in a colander, and then spread out on several layers of paper towels and pat dry.

Heat oil in a heavy pot over moderately high heat to a temperature of 360 degrees. Fry potatoes in 8 batches, stirring, until crisp and golden, 45 seconds to 1 minute per batch, transferring with a slotted spoon to dry paper towels to drain, and season with salt.

Sautéed Leeks

Add the oil into small saucepan over medium high heat. Sauté the leeks until soft, about 2 mins. Season with salt and pepper.

Chive Oil

Blend the fresh chives with the olive oil in a blender. Season and set aside for garnish.