

# Leek and Lentil Soup

(serves 5-6)

## Ingredients

30 g Butter  
3 Leeks  
2 Celery Sticks  
2 Rashers of Bacon  
1 Cup Red Lentils  
5 Cups water  
2 Chicken Stock Cubes  
½ Cup cream



Chopped Parsley (to garnish)

## Method

Melt the butter. Add Leeks Celery and Bacon. Cover and simmer for approximately 20 minutes until ingredients are soft.

Wash the Lentils well. Add Lentils, water and stock cubes. Bring to the boil and reduce heat to simmer. Cover and simmer for one hour.

Blend, reheat gently and add cream. Garnish with the Parsley.