



RWC Whey Blue with Leek and Fennel Soup

MAKES: 8 servings

TIMING: 1 hour

INGREDIENTS:

- 4 russet potatoes, peeled and sliced
- 1 small fennel bulb, sliced
- 1 leek, diced
- 2 cloves garlic, minced
- 4 cups chicken stock or water
- 3 oz cream
- 6 oz Whey Blue, crumbled
- Salt and pepper, to taste



DIRECTIONS:

1. Add a small amount of oil to a medium pot over medium-high heat, then add in the sliced fennel and leeks until both have begun to get some color, about 7-8 minutes. Once fennel and leeks have cooked down, add in garlic until fragrant, about 2-3 minutes. Add in potatoes and stock and season with salt, bring to a boil and reduce to a simmer for about 25 minutes or until potatoes are fork tender.
2. Blend this mixture with an immersion blender until smooth. Add in cream and adjust seasoning.
3. In a small pan add some oil over high heat, then crisp some thinly sliced leeks and remove from the pan.
4. Top soup with crumbled Whey Blue and crispy leeks and enjoy!