

## **FROM CAN TO PAN – RECIPES EPISODE 2**

### **HOT PEAR AND LEEK SOUP**

#### **Ingredients:**

4 tinned pear halves  
1 - 2 large potatoes  
1 - 2 large leeks  
1 bay leaf  
125 g butter  
Fresh cream to garnish  
Black pepper  
1/2 litre chicken stock  
Salt

#### **Method:**

1. Melt butter in pot on medium heat. Add the sliced potatoes, leek and pears and cook until soft.
2. Liquidize, return to the pot and add the chicken stock, black pepper, salt and bay leaf.
3. Garnish soup in each soup bowl, before serving with 3 ml fresh cream and a sprig of fennel, dill or parsley.



From Can to Pan is proudly sponsored by:

