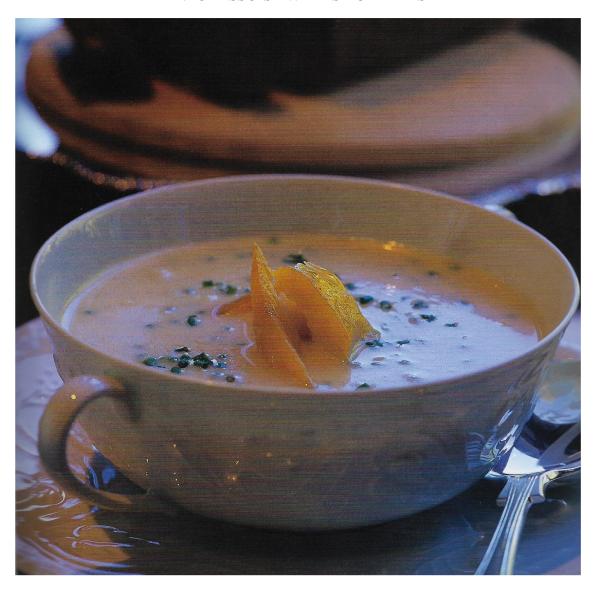
VICHYSSOISE WITH SMOKED FISH



Ingredients (serves 4 people):

- 4 cups chicken stock
- 4 cups water
- 75g unsalted butter
- 3 leeks, white part only thinly sliced
- 2 medium onions, peeled and thinly sliced
- 2 medium potatoes, peeled and thinly sliced
- 3/4 cup cream
- Salt to taste

Freshly ground white pepper to taste 150 g smoked fish, flaked 1 1/2 cups mixed milk and water Chopped chives to taste

Preparation:

- 1. Put the stock and water on to boil.
- 2. Melt the butter in a heavy-based saucepan and in it cook the leek and onion until they are soft, but not at all brown.
- 3. Add the potato, stir briefly, then pour the boiling chicken stock and water over.
- 4. Bring back to the boil and continue cooking for 5 minutes.
- 5. Add the cream and cook for a further 2 minutes.
- 6. Blend in a food processor or blender, then pass through a fine sieve.
- 7. Return to the pan, adjust the seasoning and keep warm.
- 8. Gently poach the smoked fish in the milk and water mixture for 3-4 minutes.
- 9. To serve pour the soup into heated bowls, divide the smoked fish between them and garnish with chopped chives.