

Potato Leek Soup with Fennel and Watercress

Siena Duplan | sienaduplan.com/food



Servings: 6-8

Prep: 20 mins ····· Cook: 30 mins ····· Ready in 50 mins

Ingredients:

- 3 tablespoons **olive oil**
- 2 **leeks**, including tender green parts, coarsely chopped
- 1 **fennel bulb**, thinly sliced, leaves reserved for garnish
- 2 baking **potatoes**, about 1 lb. (500 g) total weight, peeled and coarsely chopped
 - 2 large Russet potatoes or 6-7 Yukon Gold work equally well
- 6 cups (48 fl. oz./1.5 l) **chicken or vegetable stock**
- 1 bunch **watercress**
- ¼ cup **milk or half-and-half**
 - Half-and-half recommended for a slightly creamier texture and sweeter taste
- Splash of **wine**
 - Any will do! I used Marsala, a common dry cooking wine
- **Salt** and freshly ground **pepper**



Directions:

1. In a soup pot (ideally a cast-iron Dutch oven) over medium heat, warm the oil. Add the leeks and sauté stirring occasionally, until soft, 4-5 minutes.
2. Add the fennel and potatoes and continue to sauté, stirring occasionally, until slightly softened, about 10 minutes longer.
3. Add the stock, milk (or half-and-half), splash of wine and bring to a simmer. Partially cover and cook until the vegetables are completely softened, about 20 minutes.
4. Add the watercress and cook until the watercress is wilted but still bright green, 2 minutes longer. Remove from heat.
5. In a blender or food processor (ideally a hand-held blender), puree the soup in batches until smooth and return to pot. Season to taste with salt and a generous amount of pepper. Reheat gently if necessary.
6. Ladle the soup into bowls and garnish with fennel leaves.