Chavrie® Vichyssoise

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients 2 ea. Leeks (chopped and washed) 1 C Sliced white mushrooms 2 Oz. Vegetable oil 1 Qt. Chicken stock 1 ea. Large Russet Potato (peeled and diced) 2 pkg. Chavrie® (reserve 1 pkg. for garnishing

Instructions

Instructions Sweat leeks and mushrooms in vegetable oil until tender (without color) in a heavy gauge sauce pot
Add chicken stock and potato. Bring to a boil simmer for 20 minutes until potato is fully cooked
Add the Chavrie® and season with salt and pepper.
Pour entire contents in a blender and puree or puree with a hand held mixer
Strain through a fine chinois.
Chill in the refrigerator overnight and serve very cold
Garnish with a dollop of Chavrie® in each chilled bowl