Courgette, potato and leek soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 large floury potatoes - peeled and diced
2 leeks (~200g) - chopped
4 sticks of celery - chopped (after removing the strings)
1 carrot - peeled and chopped
1 courgette, diced
2 tsp vegetable oil
800ml water (or chicken stock or vegetable stock if you prefer)
1/4 tsp paprika
1/8 chopped garlic

seasonings:
sea salt
ground white pepper

Instructions

- Wash all the vegetables and prepare as stated in ingredient list above
- In a large saucepan, heat oil and saute chopped leek and celery until slightly soften.
- Put other vegetables into pan, pour in water, and bring to boil. Add paprika, chopped garlic, salt and pepper.
- Cover with lid and simmer for 10 minutes (or until all vegetables cooked)

- Check and correct seasonings to your taste.
- (Optional: blend to a smooth consistency. Or leave in its broth form)

- Ladle to soup bowl and enjoy.