



LEEK & BEET SOUP

TWO SOUPS. ONE BOWL.

Two silky vegetable soups served side by side — a creamy leek and potato soup paired with an earthy beet and potato soup. Poured simultaneously and gently swirled together, then finished with crispy onions.



SERVINGS
6



PREP TIME
20 MIN



COOK TIME
25–30 MIN



STOVETOP
SIMMER & BLEND

INGREDIENTS

LEEK SOUP

- 3 large leeks, washed and chopped
- 1 large potato, peeled and diced
- ½ large onion, diced
- Vegetable stock, as needed
- Salt and black pepper, to taste

BEET SOUP

- 4 cooked beets, diced
- 1 large potato, peeled and diced
- ½ large onion, diced
- Vegetable stock, as needed
- Salt and black pepper, to taste

TO FINISH

- Crispy onions



STEP-BY-STEP



PREPARE THE LEEK SOUP

Place the leeks, 1 diced potato and half the onion in a pot. Add enough vegetable stock to cover. Bring to a boil, reduce the heat and simmer until completely tender. Season with salt and pepper.



BLEND THE LEEK SOUP

Strain the vegetables, reserving the cooking liquid. Using an immersion blender, purée until smooth and thick. Gradually add the reserved stock until you reach a chowder-like consistency. Transfer to a pitcher and keep warm.



PREPARE THE BEET SOUP

Place the cooked beets, remaining diced potato and remaining onion in a pot. Add enough vegetable stock to cover. Simmer until the potato and onion are tender. Season with salt and pepper.



BLEND THE BEET SOUP

Strain the vegetables, reserving the cooking liquid. Purée until smooth, gradually adding the reserved stock until you reach the same chowder-like consistency as the leek soup. Keep warm.



THE PHILEMM POUR

Hold a pitcher of each soup over opposite sides of the serving bowl. Starting near the centre, slowly pour both soups simultaneously, allowing them to meet while keeping the two colours distinct.



CREATE THE SWIRL & SERVE

Using the tip of a knife or skewer, gently draw a few strokes from the beet side into the leek side. Don't overmix. Top with crispy onions and serve immediately.



SIMPLE
INGREDIENTS



RICH FLAVOURS



COMFORT
IN A BOWL

