

Roasted Potato Leek Soup

Ingredients:

- 2 pounds of Yukon Gold Potatoes, peeled and cut into $\frac{3}{4}$ inch chunks
- 4 cups chopped leeks, white and light green parts, cleaned of all sand (about 4 leeks)
- $\frac{1}{4}$ cup olive oil
- 3 cups baby arugula, lightly packed
- $\frac{1}{2}$ cup dry white wine plus 2 Tablespoons to add just before serving
- 6-7 cups vegetable stock or chicken stock
- $\frac{3}{4}$ cup heavy cream
- 8 oz crème fraiche
- $\frac{1}{4}$ cup freshly grated parmesan cheese, plus extra for garnish

Directions:

1. Preheat oven to 400 degrees
2. Combine potatoes and leeks on sheet pan in single layer.
3. Add olive oil, 1 teaspoon kosher salt and $\frac{1}{2}$ teaspoon pepper. Combine and roast for 40-45 min until tender. You may want to give potatoes a stir every 15 min or so.
4. Add arugula and toss to combine. Roast for 4-5 more minutes.
5. Remove the pan from the oven and stir in the wine and 1 cup of stock and scrap up any brown bits that are on the bottom of the pan.
6. In batches, transfer vegetables to food processor adding liquid from the pan and about 5 cups of stock over the course of the batches to make a puree.
7. Add the puree to a soup pot or Dutch oven.
8. Add additional stock to get to a thick soup consistency.
9. Add cream, crème fraich and 1-2 teaspoons of kosher salt (to taste) and pepper to taste.
10. When ready to serve, whisk in 2 tablespoons of white wine and parmesan cheese