

# PREIPROL (POTATO LEEK SOUP)

Serves 6 - 2 HOURS preparation - 30 minutes to cook

## INGREDIENTS

2 litres of vegetable stock

*For homemade stock:*

*Bring 3 onions, 1 leek, 1 bay leaf, 1 celeriac, 1 stalk of celery, 1 clove of garlic with salt and pepper to the boil with 4 litres of water and leave to boil for 1<sup>1</sup>/<sub>2</sub> hours, then drain.*

*75g rice*

*4 potatoes*

*500g leek*

*1 smoked sausage*

*100g raw beef fat*

*salt & pepper*

## METHOD

1. Bring the stock to the boil in a big pan.
2. Wash the rice, peel the potatoes and cut them into pieces.
3. Wash the leeks and slice them.
4. Stir the rice and leek through the stock and let boil.
5. After 10 minutes boiling add the potatoes and let boil for another 20 minutes.
6. Warm up the smoked sausage in hot, not boiling water for 15 minutes and then slice.
7. Cut the beef fat into cubes and fry them in a frying pan on low heat until they release the fat (in Dutch this is called 'kaantjes').
8. Season the soup to taste with salt & pepper.
9. Serve the soup in bowls and finish with the slices of smoked sausage and the kaantjes.

*Remove all meat ingredients to make a vegetarian version.*

**BRABANT, HOLLAND**