



Crane Bay® Smoked Salmon, Creamy Leek & Potato Soup (Serves 4)

Ingredients:

2 oz. butter
2 large leeks, halved and finely sliced
1 bay leaf
2 lb. fingerling potatoes, diced
32 oz. chicken or vegetable stock

4 oz. double cream
8 oz. Crane Bay® Cold Smoked Atlantic Salmon,
cut into strips
small bunch chives, chopped

Preparation:

1) Heat butter in a large saucepan and add the leeks and bay leaf. Cook over medium heat for 8-10 mins or until the leek is really soft, then stir through the potatoes until coated in the butter. Add the stock and bring to a boil and simmer until potatoes are tender. Add cream and return to simmer. 2) Add two-thirds of the smoked salmon, stir through and season. Serve the soup in deep bowls with the remaining smoked salmon and chopped chives on the top.

Please contact your DNI Group representative today.

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ALL RECIPES ARE PRODUCED BY DNI GROUP'S CORPORATE CHEF, KEVIN LEE