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Potato leek soup with pancetta was one of the staples in our restaurants and for good reason- everyone loved it. The balance of creamy potatoes, the delicate sweetness of the leeks and the salty bite of pancetta made it unforgettable. It wasn't just another soup on the menu: It was one on those soups that brought people back again and again.

What set this soup apart was the addition of the pancetta. Sauteing the pancetta first gave the soup this incredible smoky depth, as well the fat melted down to create the perfect base for the leeks and potatoes. It was always finish off with the crispy pancetta and fresh chopped Italian parsley. Even on the busiest nights, when the kitchen was humming , this soup brought a little pause and warmth to the table.

For me , it isn't just about the soup it's a memory of those bustling restaurant days , where simple , soulful dish could leave such an impression.

## variations for this potato leek soup with pancetta

1. Vegetarian potato leek soup: Swap the pancetta for a drizzle of olive oil or a dollop of sour cream. Add smoked paprika for a subtle, savory taste without the meat.
2. Potato leek soup with bacon: If pancetta isn't

available , bacon is an excellent substitute.

3. Potato leek soup with cheesy croutons: Elevate the soup with homemade croutons topped with melted Swiss or gruyere cheese for a rich nutty flavor. Potato leek soup with pancetta is a true testament to the use of simple ingredients to create a delicious unforgettable soup. Whether you're recreating the restaurant favorite or adding your own personal twist, this soup is sure to become one of your favorites too. ENJOY!!!

## Ingredients

- 2 Tbsp. olive oil
- 1 cup diced pancetta
- 2 leeks washed and cut into small dice
- 2 Tbsp. minced garlic
- 6 medium potatoes peeled and cut into medium size dice
- 4 cups chicken or vegetable stock
- 1 cup water
- 2 Tbsp. butter
- a few thyme sprigs

## Instructions

1. Start by cleaning and trimming the leeks
2. Peel and cut the potatoes into medium dice
3. In a stock pot or Dutch oven over medium high heat in the olive oil cook the pancetta until crisp remove and set aside
4. In the same pot add the cleaned leeks cook until soft and translucent. Then add the potatoes and stir to well combined. Salt and pepper to taste
5. Add the rest of the ingredients. Cover and simmer for 15-20 minutes, or until the potatoes are fork tender.
6. For a smooth consistency use an emersion blender or food processor . Top with chopped Italian parsley. ENJOY!!!