

# VICHYSOISE A LA RITZ

Source: Amanda Hesser NY Times Cookbook

Prepared by: Laura Lutz, August 2016

Serves 8 to 10

4 leeks, white part only, sliced and well washed  
1 medium onion, sliced  
4 tablespoons unsalted butter  
5 medium white potatoes (about 1  $\frac{3}{4}$  pounds), thinly sliced  
4 cups chicken broth  
Salt  
3 cups whole milk  
2 cups heavy cream  
2 cups tomato juice  
Chopped chives

Soften the leeks and onions very lightly in the butter in a large saucepan. Add the potatoes, broth and a generous pinch of salt, bring to a boil and cook for 35 minutes or until the leeks and potatoes are very tender.

Crush the potatoes, then pass the soup through a fine sieve into a bowl. Return to the pan, add the milk and 1 cup cream, and bring to a boil. Cool, and rub the soup again through a very fine sieve. Chill until cold.

Add the tomato juice and the remaining 1 cup cream to the soup. Chill thoroughly. Serve garnished with chives.



