



Leek & potato porrusalda

The leek & potato combination is found in many forms: vichyssoise, scandinavian leek & potato soup, etc. The Spanish version, porrusalda, is popular all across the country, especially in the north. The classic version is made with water, and incorporates a little salt cod for extra flavor. Not being a fan of salt cod, I prefer to use a savory stock instead. It's tasty and easy to prepare in a short time with just a few inexpensive ingredients.

Ingredients

- 1 large leek, white part only
- 3 medium sized potatoes
- 1/2 small onion
- 1 liter stock (veg or chicken) or water
- 2 tbsp olive oil
- salt & pepper to taste

Preparation

- Split leek lengthwise & slice crosswise (1/4")
- Peel potatoes, cut in 1/2" dice
- Finely dice the onion
- Sauté leek & onion gently on medium heat in olive oil (don't let it brown)
- After 3 minutes, add the potatoes, sauté for a couple of minutes more.
- Add stock (or water), 1/2 tsp salt and pepper to taste.
- Bring to a boil and cook until the potatoes are tender (don't overcook): 10 to 15 minutes depending on the type of potato.
- Check for salt and serve hot with a couple of grinds of pepper on top.

Note:

1. Bacon is a good option: just sauté the leeks with some diced bacon, or serve with sprinkle of crispy bacon.
2. You can't go wrong with some cheese grated on top. Croutons add a nice touch as well.
3. No spices in the basic recipe except ground black pepper, but feel free to experiment: rosemary, mint, lavender & fino sherry, for example.

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