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Ingredients soup:	Ingredients black bread chips:
80g butter 	3 grained bread roll 
250g onion 	
750g leek 	Decoration:
750g potatoes 	250ml whipped cream 
20ml lemon juice 	parsley smooth 
3,5l water 	
500ml whipped cream 	Food allergen:
parsley 	Milk products
Herbs: vegetable stock powder, herb salt	For 25 portions

Preparation:

- prepare for work

Black bread chips:

- cut the grained bread roll in thin slices with the bread slicer
- dry short on a baking tray (crispy) 160° C
- put the whipped cream on the baking paper strips and freeze it up



Leek cream soup:

- prepare the vegetables
- wash the leek, cut it into fine strips
- cut the onion into small cubes, braise in butter
- add the sliced vegetables
- add the water and cook it
- add the chopped parsley and boil it
- complete it with the whipped cream
- puree it with the thermomix
- season it and taste it
- garnish the soup and serve it immediately

enjoy your soup!!! 😊