



Vichyssoise

500g	leek (white part only)
30g	butter
160g	HACO Chicken Cream Soup powder
1.8l	water
200ml	cooking cream
2 tblsp	white wine vinegar
	salt and pepper to taste

- Blend 160g **HACO Chicken Cream Soup powder** into 1.8L cold or lukewarm water while stirring well with a whisk. Bring to boil, stirring constantly. Reduce heat and simmer for 3-5 minutes, stirring occasionally. Add 0.2L cream while stirring well and bring to a quick boil again.
- Slice the leek finely into julienne. In a heavy-bottom pan, melt the butter over low heat and add the leek. Cook, stirring as necessary to cook without colouring the leek. Add the **HACO Chicken Cream Soup** and bring to boil. Transfer to a blender and add the vinegar. Blend until smooth. Season to taste with salt and pepper. Serve chilled.