

Tim Farmer's Country Kitchen

SWEET POTATO & LEEK SOUP

Butter

1 onion, chopped

3 cloves of garlic, crushed

2-3 leeks, tops removed and bottoms sliced in rounds

2 teaspoon cumin

4 cups chicken or vegetable stock

4 medium sweet potatoes, chopped small

1 ½ cups coconut milk

Salt and pepper



Sautee onions in butter until soft. Add garlic and leeks and cook until all softens. Sprinkle in cumin and stir well. Add stock and sweet potatoes and simmer for 10-15 minutes, until sweet potatoes are cooked. Remove soup from heat and slowly stir in coconut milk. Season with salt and pepper and puree soup with immersion blender or food processor.

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