



Vichyssoise



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Serves 4

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## INGREDIENTS:

### Vegetable stock

240g onions  
200g celery  
300g leeks  
260g carrots  
2g bay leaves  
20g thyme leaves  
2g white peppercorns  
40g flat leaf parsley  
1g fennel seeds

### Soup

8ml olive oil  
120g leeks  
0.5tsp sea salt  
150g Charlotte Potatoes  
180g vegetable stock  
120ml soya milk  
**Garnish**  
60g baby leeks  
200ml vegetable stock

1g sea salt  
40g Charlotte Potatoes  
6 quail eggs

### Truffle dressing

120g chestnut mushrooms, sliced  
30g banana shallots  
2g garlic  
10ml olive oil  
1-2g sea salt

40ml Madeira wine  
0.5 tsp sherry vinegar  
8ml tamari soy sauce  
4ml white truffle oil

### To finish

2g chervil, picked  
2g chives

### To taste

Freshly cracked black pepper

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## METHOD:

1. Vegetable stock; all ingredients in a saucepan with 2 litres water and bring to the boil, simmer for 2 hours. Remove from the heat, allow to infuse for 2 hours.
2. Vichyssoise; cook the leek and potato gently in oil, season with the salt. Add the stock, reserving 200ml, and the soya milk. Simmer until the potatoes are completely soft. Blend in a high-powered blender until silky smooth, pass through a chinois. Cover and chill.
3. To make the garnish; season the remaining 200ml stock with salt and bring to a simmer, poach the leeks until tender, remove from the stock and allow to cool.
4. Poach the potato slices in the same stock as the leeks until just tender then allow to cool in the stock. Store the potato slices and leeks in the stock until required.
5. Bring a pan of water to the boil and cook the quail eggs for 2 minutes and 30 seconds. Remove the eggs into cold water and begin peeling then store in cold water.
6. To make truffle dressing; heat the oil in a pan and add the onion, garlic and salt, cook gently without colour until translucent. Add the mushrooms and increase the heat slightly, cook until the mushrooms are cooked through and the pan is dry, they should just start to caramelise. Add the Madeira, sherry vinegar and tamari. Cook until almost completely evaporated. Transfer the mix to a food processor and pulse with the truffle oil, until smooth but still retaining some texture. Adjust seasoning.
7. To finish; using a ring mould to shape, divide the truffle dressing between the bowls.
8. Cut the quail eggs in half, season with salt and freshly ground black pepper.
9. Cut the leeks into 1 inch diamonds.
10. Arrange the quail eggs, leeks and potatoes on top of the truffle dressing and finish with the picked chervil and batons of chives.
11. Serve the soup chilled, in jugs to be poured at the table if possible. If it is too thick let it down with a little stock or soya milk.