

### INGREDIENTS

- 1 tbs extra virgin olive oil
- 1 tbs unsalted butter
- 1 leek, sliced
- 3 garlic cloves
- 4 cans artichoke hearts
- 1 Yukon Gold potato, peeled and cut
- 2 ltr chicken or vegetable stock
- ½ cup 18% cream or milk
- ½ tsp kosher salt
- Crushed black pepper to taste



### PREPARATION

Combine olive oil and butter and add leek. Stir until translucent.  
Add garlic and potato chunks and combine until coated with oils.  
Add drained artichokes and stock and simmer for 30 minutes.  
Add cream and mix in a blender or use an immersion blender until creamy.  
Add salt and pepper and serve.

Additionally you can serve this soup with small toasts and olive oil and grated parmesan.