

Leek and bacon soup

If you do not have a soup maker, it can easily be made using a pan and then blending once it is cooked.

Ingredients

- 1 medium Onion, chopped
- 2 medium leeks, sliced into rings
- 340 g Potatoes, Raw, approx 3 potatoes
- 2 cubes vegetable stock
- 1 sprig, fresh Parsley, fresh
- 1 tsp oil
- 3 rasher(s) Bacon medallions, raw

Instructions

1. Add the oil to the Jug and press the Sauté Button, heat up.
2. After one minute, add the chopped bacon and onion and sauté for a couple of minutes, stirring constantly with a wooden spoon or spatula.
3. Add the leek and potatoes and continue to stir for another few minutes.
4. Turn off the sauté function by pressing the Sauté Button. Add the stock and season to taste.
5. Place the Lid on the Jug and select the Smooth Setting. Once the soup is ready, check the seasoning and garnish with freshly chopped parsley or bacon lardons.

Actifry Chips.

Ingredients

Potatoes

1 tsp oil

Seasoning

1. Leave the skins on the potatoes and slice the potatoes length way into slices. Then cut into chip size pieces.
2. Dry the chips with paper towel.
3. Add a 1 tsp of oil to the Actifry and allow to heat up for a minute.
4. Add the chips to cook, approximately 30 minutes but it will depend on the size of chips and amount.
5. Season to taste.

Dauphinoise potatoes

Ingredients

500ml double cream

500ml milk

3 garlic cloves

8 large King Edward or Maris Piper potatoes

100g Gruyère cheese (optional)

1. Method Heat oven to 190C/170C fan/gas 5.
2. Tip the cream, milk and garlic into a large saucepan and bring to a simmer.
3. Slice the potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked.
4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.
5. Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth.
6. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.
7. Scatter over the cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.

Potato salad

Ingredients

Potatoes

Chives (or onions if the school garden does not have any!)

Mayonnaise

Bacon

1. Cut the potatoes into bite size chunks and then place in a pan and bring to the boil. Once they have boiled leave them to cool.
2. Cut the chives up.
3. Cut the bacon into small chunks and then fry until crispy. Leave to cool.
4. Add the bacon to the cooked potatoes, along with the mayonnaise and chives. Add enough mayonnaise to coat the potatoes.

