



# U C O O K

— COOKING MADE EASY

## TOASTY TRUFFLE & HARICOT SOUP

**with sautéed leeks & a sourdough baguette**

Comforting yet classy, we've souped up this dinnertime ride with crème fraîche, truffle oil, and a Schoon sourdough baguette to soak up the decadent flavours. What's more, it's ready in a flash!

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**Hands-On Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 4 People

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**Chef:** Estelle le Roux

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 **Vegetarian**

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## Ingredients & Prep

4	Leeks
960g	Cannellini Beans drained & rinsed
4	Garlic Cloves peeled & grated
2	Lemons zested & cut into wedges
40ml	NOMU Provençal Rub
4	Vegetable Stock Sachets
8g	Fresh Parsley rinsed & roughly chopped
200ml	Crème Fraîche
60ml	Grated Italian-style Cheese
2	Schoon Sourdough Baguettes sliced in half lengthways
40ml	Truffle Oil

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Blender  
Butter (optional)  
Water

**1. BEFORE YOU GET GOING** Read the whole recipe. The prep instructions are displayed in the ingredient list, directly under the item they apply to. You can either do all your prep before you start, or as you get to each item in the method.

**2. COOK THE SOUP** Boil a full kettle. Discard the base of the leeks and cut in half lengthways. Rinse thoroughly and roughly chop. Place a large pot over a low-medium heat with a drizzle of oil. When hot, sauté the chopped leeks for 4-6 minutes until soft, shifting frequently. Add in the drained cannellini beans, the grated garlic, and the juice of 4 lemon wedges. Add the Provençal Rub to taste and fry for a further 1-2 minutes. Stir in the vegetable stock and 800ml of boiling water. Allow to simmer for 5-6 minutes until thickened, stirring occasionally.

**3. GREMOLATA** In a bowl, combine the chopped parsley and some lemon zest to taste. Set aside for serving.

**4. FINISH THE SOUP** Transfer half of the soup to a blender, leaving the rest in the pot over a low heat. Blend until smooth and return to the pot. Whisk in the crème fraîche and half of the grated Italian-style cheese and allow to simmer for 3-4 minutes. Season to taste, turn off the heat, and pop on a lid to keep warm until serving.

**5. SOURDOUGH BAGUETTES** Place a pan over a medium-high heat. Smear the cut-sides of the halved baguettes with butter (optional). When the pan is hot, toast the baguette halves cut-side down for 2 minutes until crispy and golden. You may need to do this step in batches.

**6. SOUP'D UP** Warm some bowls. Spoon in the creamy soup and drizzle over the delectable truffle oil. Garnish with the zesty gremolata and the remaining grated Italian-style cheese. Serve with a fresh, toasted baguette on the side for dipping. Soak up the warmth!



## Chef's Tip

Use your hands to break up the bread for a more rustic feel, and don't be shy with the butter!

## Nutritional Information

Per 100g

Energy	674kJ
Energy	161Kcal
Protein	5g
Carbs	20g
of which sugars	2g
Fibre	3g
Fat	7g
of which saturated	3g
Salt	1g

## Allergens

Egg, Gluten, Dairy, Allium, Wheat

Cook  
within 1  
Day