

A top-down photograph of a meal on a rustic wooden table. In the foreground, a dark grey bowl is filled with a thick, creamy white soup. The soup is garnished with several dark, irregularly shaped truffle slices and a drizzle of golden olive oil. In the upper left corner, a dark grey plate holds a thick slice of rustic, hole-filled bread and a pat of butter. The background shows the natural grain and texture of the wooden table.

Baked Potato Soup with Truffles


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BY JAMES BECK

Level up the humble baked potato with this warming winter soup . . . which would also be great thinned down as a chilled soup in summer. The truffles add an incredible dimension to the soup, but it is very yummy without them too.

INGREDIENTS

- 1kg Whitfields agria potatoes
- 1 medium onion, sliced
- 4 cloves of Te Mata garlic, crushed
- 1L Origin Earth/Lindsay Farm/ Hohepa milk
- Salt to taste

TO FINISH

- Aquiferra Extra Virgin Olive Oil
- Black truffle

METHOD

1. Bake the potatoes, skin on, in a moderate oven until fully cooked. This can be done a day in advance.
2. Sweat the onions and garlic in a little oil in a medium pot.
3. Peel the potatoes and when the onions are translucent add the peel to the pot along with the milk and salt to taste.
4. Bring the milk to a gentle simmer without boiling and allow the flavour of the skins to infuse for at least half an hour.
5. Strain the hot milk and blend till smooth with the potato interiors. You may find that you need to add a little extra liquid if the soup is too thick for your liking. Check the seasoning and serve when ready.

TO SERVE

1. Reheat the soup and serve into soup bowls.
2. Finish the soup with a generous splash of olive oil and truffle shaving.