



## The Olde Scots Kitchen



### Leek and Tattie Soup

#### Ingredients

6 large potatoes, diced;  
3 leeks, chopped;  
750ml (1¼ pints) chicken stock;  
Salt and pepper to taste;  
25g (1 ounce) butter;  
50g (2 ounces) grated cheddar cheese.

#### Method

Boil the potatoes and leeks for about 15 minutes until the potatoes start to disintegrate. Season to taste with salt and pepper. Work in the butter and serve with sprinkling of grated cheese.