

## Warming Winter Vegetable Soup

30g butter  
½ tablespoon olive oil  
2 leeks, roughly chopped  
1 clove garlic, crushed  
2 carrots, roughly chopped  
1 sweet potato, peeled, cut into cubes and roasted in a little seasoned oil until soft  
1 tablespoon tomato purée  
750ml vegetable stock  
1 teaspoon fennel seeds  
2 heaped tablespoons Greek yoghurt

Melt the butter in a large saucepan with the olive oil. Add the leeks and sauté gently until they have softened. Add the garlic and continue to cook for a minute longer. Add the chopped carrot, roasted sweet potato and tomato purée. Add the fennel seeds and stock. Simmer, covered for 20 minutes. Allow to cool slightly and then use a hand blender to blend until smooth. Add the Greek yoghurt and mix in. Serve with some cheese toasts on the side.

