



AUTUMN CHOWDER

Serves 4

25g butter
100g pancetta
350g potatoes
1 red pepper
1 medium leek
300ml dry white wine
800ml chicken stock
1 tin sweetcorn (about 300g drained)
150ml double cream
2 tbsp chives

1. Peel the potatoes and cut into 1 cm dice. Deseed the pepper and cut into 1cm squares. Wash the leek and cut into slices (as long as your thumb). Drain the sweetcorn and set aside. Cut the pancetta into slices.
2. In a large pot, melt the butter and fry the pancetta in it. Once it's taking colour, add the potatoes and stir for a few minutes, then add the peppers and leek. Continue to fry for another minute, then add the white wine.
3. Once it starts bubbling, add the chicken stock and bring to a boil. Season with salt and pepper, reduce the heat and let the soup simmer for 10-15 minutes until the potatoes are soft.
4. Add the sweetcorn and keep simmering for another couple of minutes. Then add the double cream and the chives.
5. Serve with some crusty bread.