Potato Leek Soup

soup DIALED

basis chicken stock = 950 g

	Ingredient	Grams	Baker's	Total	Method
1	neutral oil	15.0	1.6%	0.71%	Saute leeks and salt in oil for around ***5 min*** until softened.
	butter	15.0	1.6%	0.71%	
	leeks, sliced	415	43.7%	19.7%	
	salt	7.5	0.79%	0.36%	
2	potatoes, peeled, coarsely chopped	575	60.5%	27.3%	Add ingredients and cook at high pressure (1 bar) for *7* ***min***. Use Normal release[1].
	chicken stock	950	100.0%	45.1%	
3					Puree soup until smooth.
4	ground white pepper	1.2	0.13%	0.06%	Mix in seasoning to taste
	whole yogurt (1/2 cup)	≈123	12.9%	5.8%	
	chives, chopped (2 tbsp)	≈6.0	0.63%	0.28%	
	Total	**2107**	221.8%	100.0%	

≈ converted from a volume or count through ingredients.yaml

[1]Normal release: Open the valve fully (button, lever or slide) to let the steam out; 2-3 min. For vegetables and quick-cooking food; not most beans, grains or fruit. Jolt thick dishes (chili, risotto) a few times before opening the lid.