**Vegan Clam Chowder (GF)**

This Vegan Clam Chowder is rich and creamy, packed with veggies, and served in an adorable bread bowl!

**Ingredients**

* 1 tablespoon olive, rapeseed or coconut oil
* 1 leek, thinly sliced
* 2 garlic cloves, minced
* 1 carrot, peeled and sliced
* 1 celery stick, thinly sliced
* 200 g (7oz) mushrooms, roughly chopped (I like king oyster mushrooms but you can use any other type you like)
* 800 g (28oz) potatoes, peeled and diced
* 1 [vegetable stock cube](https://www.amazon.com/gp/product/B01G3GLSD2/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B01G3GLSD2&linkCode=as2&tag=rhiansrecip00-20&linkId=34266c869957d506fa8946a74e5958d8) (ensure gluten-free if necessary)
* 415 ml (1 3/4 cups) unsweetened almond milk (or sub unsweetened oat milk for nut-free)
* Salt + pepper, to taste
* 3 tablespoons cornflour (cornstarch)

**For the bread bowls:**

* 4 bread rolls (ensure gluten-free if necessary)

**To serve:**

* Fresh parsley, roughly chopped

**Instructions**

* Heat oil in a large pan and add the leek, garlic, carrot and celery once hot
* Fry for around 10 minutes until softened
* Add the mushrooms, potatoes, stock cube, almond milk and salt + pepper, along with 600ml (2 1/2 cups) water
* Bring to the boil and simmer for around 15 minutes, until potatoes are soft enough to pierce easily with a fork
* Place the cornflour in a small bowl and dissolve in a splash of water
* Carefully stir the dissolved cornflour mixture into the soup, and heat for another few minutes until nicely thickened. It's important that you stir the cornflour in gently, otherwise you will end up with clumps
* Add extra water or almond milk if necessary

**For the bread bowls:**

* Preheat oven to 180 degrees (350 degrees)
* Carefully slice the tops off the bread rolls and use your fingers to hollow out the centre
* Place the hollowed-out bread rolls and the tops on a baking tray
* Use your fingers to crumble the hollowed-out centres into breadcrumbs and place these in a small baking dish
* Bake all of these in the oven for around 10 minutes, or until crisp and golden brown - be careful that they don’t burn

**To serve:**

* Ladle the soup into the bread bowls and sprinkle over the breadcrumbs and fresh parsley
* Enjoy immediately!