

Celery & Potato Soup

Bialik College Kitchen Garden Program



Ingredients:

- 30g butter
- 1 tablespoon olive oil
- 10 sticks of celery, chopped
- 200g potatoes, peeled & chopped
- 2 leeks, trimmed & sliced
- 1.4 litres vegetable stock
- 1 bay leaf
- 600ml milk
- salt/pepper

Equipment:

- metric measuring spoons/cups
- scales
- chopping board
- knife
- large saucepan
- blender

Method:

1. Melt butter in a large saucepan over low heat. Add oil.
2. Place chopped celery, potatoes and leeks into the saucepan and cook gently for 5 minutes.
3. Pour the stock into the pan and add the bay leaf. Bring to the boil, then reduce heat to low, cover and simmer for 20 minutes.
4. Remove the bay leaf.
5. Cool slightly. Using a slotted spoon, lift out the vegetables and put them in the blender with some liquid. Blend till smooth.
6. Return the vegetables to the saucepan with the rest of the liquid, add the milk and heat gently.
7. Season to taste with salt/pepper and serve.