

Celery Soup

Ingredients

1 bunch celery
3 potatoes
1 cup shredded leek
¼ cup shredded spring garlic
¼ cup olive oil
2 tablespoons vegie stock
3 litres boiling water
salt and pepper

Method

In a large stockpot, fry the leek and garlic in olive oil until it softens.

Peel the potatoes, slice and add to the pot.

Wash the celery, trim off inedible bits and cut into 6cm lengths. Add to pot.

Add vegie stock and water to pot, add 6 grinds of salt and pepper, then place a lid on the pot and allow to boil for 15 minutes. Remove from heat, blend with stick blender, taste for seasoning, then put back on heat until ready to serve.