

Celery & Leek Soup

Ingredients:

1 good size head of celery diced including leaves
1 large leek
900ml chicken stock (made up of water and chicken bouillon)
25g plain flour
75g/150ml butter
150ml single cream
Pinch of dried herb Provence
Black pepper to taste
Sea salt to taste
Cayenne pepper and celery leaves to decorate

Method:

1. Wash the celery and leeks, chop finely and add to a pan with the butter. Cook on a medium heat for 5 minutes stirring all the time to fully coat the celery and leeks. Drain off the butter and put to one side.
2. Add the chicken stock to the celery and leeks, then add the seasoning and dried herbs. Bring to the boil then turn down the heat and simmer for 20 minutes.
3. Take out a few celery pieces and reserve.
4. Using a stick blender, blitz the celery until well blended and then push through a sieve. Add back in the celery pieces reserved earlier. Put to one side.
5. Add the reserved butter to the saucepan and gently bring to the boil.
6. Add the flour and blend well with the butter and cook for 2 minutes, slowly adding the milk whilst whisking all the time until thickened.
7. Blend the white sauce into the celery soup and continue to stir whilst bringing to the boil. Add the cream and then check the seasoning.
8. Pour into soup bowls and garnish with celery leaves and cayenne pepper and serve with croutons.