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Celery, Carrot and Potato Soup

Ingredients

1 large head of celery
3 onions - chopped
4 carrots - peeled and chopped
4 potatoes - peeled and chopped
6 cups vegetable stock
4 tbsp olive oil
1 cup cream
Sour cream - to garnish
Salt and fresh ground pepper

Servings
6
Person

Preparation

1. Neatly cut the celery leaves and keep aside to garnish the soup at the end.
2. Now chop the celery into cubes.
3. Then, heat the oil in a large pan over medium heat.
4. After that cook the celery and onions for about 18 minutes.
5. Throw in the carrots and potatoes - and cook for 8 minutes more.
6. Pour in the stock and bring to a boil.
7. Reduce heat and allow it to simmer - uncovered for about 25 to 30 minuite or until vegetables turn soft.
8. Set aside - allowing it to cool down a bit.
9. At the side, in a blender - puree the vegetables and stock soup.
10. After that pour the pureed mixture back on the pan.
11. Then season to taste with some salt and pepper.
12. Laddle the soup in your soup bowl and add in some cream.
13. Then stir lightly.
14. Finally, garnish the soup with the saved celery leaves, some more cream and a dust of fresh ground pepper.

Cooks Note

Serves 6 - 8