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by ewfood

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 minutes 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 Ladle 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
