

# CREAM OF CELERY LEAF SOUP

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Serves 2

## INGREDIENTS:

1 Tbsp butter  
1 Tbsp olive oil  
1 Bunch spring onions - chopped  
1 Clove garlic - crushed  
2 Cups celery leaves - chopped  
½ Large potato - peeled and cubed  
2 Cups vegetable stock  
¼ Cup double cream  
Salt and pepper to taste

## DIRECTIONS

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In a large pan, heat the butter and oil over a medium heat.

Add the spring onions, reduce the heat and cook for 2-3 minutes until the onions are softened.

Add the garlic and celery leaves. Cook for 5-6 minutes or until the leaves have wilted and have reduced in volume.

Add the potato and the stock and bring to the boil.

Reduce the heat and simmer for 15-20 minutes or until the potato is tender.

Remove from the heat, add the cream and then carefully blend with a stick blender. Be careful as the soup will be hot!

Season with salt and pepper to taste.

Enjoy!