



Celery & Potato Soup

What to collect

Ingredients	Equipment
30g butter	metric measuring spoons/cups
1 tablespoon olive oil	scales
10 sticks celery	chopping board
300g potatoes, peeled and diced	knife
2 leeks, trimmed & sliced	large saucepan
1.6 litres vegetable stock	stick blender
1 bay leaf	
600ml milk	
salt/pepper	

What to do

1. Melt butter in a large saucepan over low heat. Add oil.
2. Place chopped celery, potatoes and leeks into the saucepan and cook gently for 5 minutes.
3. Pour the stock into the pan and add the bay leaf. Bring to the boil, then reduce heat to low, cover and simmer for 20 minutes.
4. Remove the bay leaf and turn the heat off.
5. Using stick blender, blend soup till smooth.
6. Add the milk and heat gently.
7. Season to taste with salt/pepper and serve.