

CELERY SOUP

INGREDIENTS

- 2 tbsp. extra virgin olive oil
- 1 medium sized leeks - chopped
- 150g celery stalks - chopped
- Leaves from the celery stalks (optional)
- 6 cups vegetable or chicken broth
- 2 medium sized turnips - peeled and diced
- Kosher or sea salt - to taste
- freshly ground black pepper
- optional: cream, milk, or half and half



PREPARATION

1. Put the oil in a large soup pot over medium heat, then add the leek and celery. Sauté for about 5 to 6 minutes and keep stirring often. Cover the pot in between stirring if necessary.
2. Add the celery leaves (if using) and cook for another two or three minutes.
3. Add the broth and bring to a simmer.
4. Next, add the chopped turnips and continue to simmer. Stir occasionally until turnips are soft.
5. Add some salt and pepper to taste. Once the turnips are cooked, remove from heat and blend with an immersion blender, or place in a traditional blender to puree until smooth.
6. You can serve the soup as is or with IP Croutons.
7. Enjoy!

