



Potato Soup

A thick creamy potato soup delicately flavoured with celery seed. A real winter warmer, great with hunks of freshly baked bread!

Serves : 4 - 6

Preparation Time : 5 minutes

Cooking Time : 20 minutes

Ingredients

2 lbs / 900 g potatoes, peeled and chopped
1 stick of celery
1 onion
2 oz / 50 g butter
30fl oz / 1 1/2 pints / 845 ml vegetable stock
20 fl oz / 1 pint / 570 ml milk
3 1/2 fl oz / 100 ml double cream (optional)
salt and pepper to season

Herbs & Spices

garnish of Parsley Flat Leaf or garnish of Parsley
2 tsp Celery Seed or to taste Celery Salt

Cooking Instructions

Melt the butter in a large saucepan. Add the potatoes, celery, celery seed (if using) and onion. Mix to coat with butter, turn the heat down and gently fry for 10 minutes with the lid on.

Add the stock and bring the temperature up to allow the soup to simmer until the potatoes are cooked through. Liquidise.

Return to heat, add the milk. If using celery salt, add along with pepper to taste. If you have used celery seed, add plain salt to taste. Allow to heat through. Do not boil. Serve into bowls. Drizzle over the double cream (if using) and sprinkle on garnish of parsley.