

Celery & Stilton Soup



Serves: 1-2

Profitability:

Steps:

Melt butter into a large pan on a low heat

Add onion, celery, potatoes and sweat for 6 - 8 minutes, stirring occasionally

Add stock to pan, bring to boil and simmer for 20 minutes or until the potatoes are tender

Cool a little then blend until smooth

Stir in cream, stilton and some parsley, season with salt and pepper

Return to a simmering heat (do not boil)

Sprinkle with some more parsley and fresh black pepper to serve

Ingredients:

40g butter

1 large onion, peeled & finely chopped

1 medium potato, peeled & cubed

1 whole head of celery, cleaned, trimmed & thinly sliced

1 1/2 pints vegetable stock

100g of Stilton cheese, crumbled

1/4 pint of single (light) cream

Fine sea salt and freshly ground black pepper

Author: Incredible Edible, Todmorden