

CELERY SOUP

Equipment needed –

Small knives, chopping boards, large saucepan, hand blender, measuring jug, measuring spoon, ladle, 24 small bowls, cup and scissors.

Ingredients from the Garden –

- 1 bunch of celery
- 1 brown onion
- 300 grams of potatoes
- 2 tablespoons of mint
- extra mint to serve

Ingredients from the Pantry –

- 3 cups of stock
- 2 tablespoons of olive oil

What to do –

1. Finely chop the onion and set aside.
2. Wash and thinly slice the celery and set aside.
3. Measure out the olive oil into a large saucepan over a medium high heat.
4. Add the onion and celery and cook for 10 minutes or until the vegetables are soft.
5. Meanwhile, peel and dice the potatoes.
6. Add the potatoes and stock and bring to the boil.
7. Reduce the heat, cover with a lid and simmer for 20 minutes or until tender. Set aside and cool for 5 minutes.
8. Meanwhile pick the extra mint leaves and finely chop using a cup and scissors. Set aside for a garnish.
9. Add 2 tablespoons of mint into the soup and blend using a hand blender.
10. Divide the soup amongst the small bowls and garnish with the extra chopped mint.

Serves –

- 24 students.