

## CELERY & LEEK SOUP

<i>Ingredients</i>	<i>Equipment</i>
<b>1 Tablespoon Olive Oil</b>	<b>Large Saucepan</b>
<b>1 Tablespoon Butter</b>	<b>Chopping Boards</b>
<b>½ Bunch Celery</b>	<b>Knives</b>
<b>1 Leek</b>	<b>Spoon Measures</b>
<b>1 Brown Onion</b>	<b>Vegetable Peeler</b>
<b>2 Cloves Garlic</b>	<b>Measuring Jug</b>
<b>3 Medium Potatoes</b>	<b>Blender</b>
<b>6 Cups Water</b>	
<b>2 Vegetable Stock Cubes</b>	
<b>Salt &amp; Pepper to Taste</b>	

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Peel and dice the potatoes**
- 4. Wash the celery, slice finely**

- 5. Cut leek in half length way, wash under a cold tap to remove any dirt. Slice leek finely.**
- 6. Peel and roughly chop the garlic**
- 7. Peel and dice the brown onion**
- 8. Heat the butter and oil in the large saucepan.**
- 9. Add all the vegetables and the salt and pepper, toss about to coat all the veggies with the oil and butter, sauté for 2-3 minutes.**
- 10. Add the 6 cups of hot water along with the 2 vegetable stock cubes. Bring to boil.**
- 11. Simmer until potatoes are tender.**
- 12. Blend the soup until smooth.**