

Cream of celery

CUISIMAGES

Ref :
1807

Type :
Soup

Preparation :
10 min
Rest:

Cooking :
20 min

Cost :


Difficulty :


Origin :




For 4 persons

- Celery (leaves)
- 2 or 3 potatoes
- 100 ml of single cream
- Salt and pepper



Peel and dice potatoes and plunge them into 1 litre of boiling water.

Wash celery and separate leaves from stalks.



Remove fibre and cut into pieces.



Add celery stalks and leaves with potatoes.



Cook over a medium heat for 10 to 15 min.

Mix vegetables.



Salt, pepper and add cream.

Serve hot.



Recommandation

Variante

Wine