

CREAM OF CELERY SOUP



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“Ek het ongelukkig nie ‘n foto geneem nie, maar hierdie sop het ek oor en oor gebruik in die jare toe ons spyseniering gedoen het. Dit was altyd ‘n groot gunsteling.”

1 bunch of celery, washed and chopped

2 medium potatoes, diced

2 med to large carrots, diced

2 cloves of garlic, crushed

butter, for frying

1 packet thick vegetable soup powder

900 ml water

250 ml fresh cream

Sauté the vegetables for about 5 – 7 minutes in butter (it adds to the flavour).

Mix vegetable soup powder with the water and add to vegetables. Cook whilst stirring until vegetables are soft. Add 250 ml of fresh cream and slowly simmer until flavours have blended.

Try and make it a few hours before serving as the flavours get a chance to develop.

Keep it chunky.

Recipe: Annelie Imbrailo.

Photo: Rina Kleinhans