

Potato Soup



Of the winter soups, potato is one of the most comforting and familiar making the most of seasonal, local veg



Ingredients

2lb Potatoes
1 large Onion
1 Stalk of Celery
2 tablespoons oil
2 pints of stock
Salt & Pepper to season
1/2 oz Flour or Cornflower
1/4 pint of milk
Chopped Parsley
1 Bay leaf
1 blade of Mace

Method

Peel and slice the Potatoes. Chop the Onion and celery. Heat oil and sauté the above for 5 – 10 minutes. Add stock seasoning and herbs.

Simmer until veggies are soft Remove herbs. Blend to make a smooth soup. Blend flour with milk and boil for 2-3 minutes. Add to the soup – A delicious winter warmer !

Add parsley just before serving

Why not grate a little cheese on the top just before serving or croutons to add a bit of a crunch !