

Curried Celery Soup

Written by Patricia

Tuesday, 25 November 2008 16:48 - Last Updated Tuesday, 25 November 2008 19:53

Curried Celery Soup recipe

Ingredients & Quantities

1.5 oz butter 1 onion, chopped

4 large stems of celery, chopped

3 tbs plain flour 1/2 tsp curry powder

3/4 tsp salt 1/4 tsp black pepper

3/4 pint milk 1.5 pint chicken stock

Method

Melt the butter in a saucepan over a moderate heat, add the onion and celery and cook for 5 minutes, stirring occasionally. Remove the pan from the heat and blend in the flour, curry powder, salt and pepper to make a paste. Gradually stir in the milk and chicken stock. Return the mixture to the heat and stir continuously until it comes to the boil. Reduce the heat, cover and simmer for 10 minutes. Puree in a liquidizer, reheat and serve hot.