



# Recipe of the Month

## Laceys Winter Soup

### Ingredients:

- 2 heads of celery (sliced) all small leaves reserved for garnish (chopped fine)
- 400g of shallots/onions (sliced)
- 245g of potatoes (sliced)
- 1-2 tblsp of olive oil
- 1.25 litres of chicken stock (you can use chicken stock cubes that`s fine!!!)
- 60g of Laceys blue cheese
- A good tablespoon of lemon juice. Will enhance the flavour, added towards the end. (No need to add salt - it`s bad for your heart!!!)

### Method:

Heat the olive oil in a large heavy bottomed saucepan.

Peel and slice the shallots/onions and sweat for 15 minutes.

Add the sliced celery and stir for a few seconds before adding the stock and the sliced potatoes.

Bring to simmering point and simmer for 30 minutes or so, until the vegetables are really tender.

Add the lemon juice and some freshly milled white pepper to taste.

Crumble the blue cheese and scatter this on the surface of each warmed bowl of soup with a large handful of finely chopped celery leaves to give texture to the soup.

Finally...

...serve with some real good crusty bread, warmed in the oven, tear open, dip and enjoy...

Simon Lacey