

Leek and celery soup

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Ingredients

- 1 large potato, peeled and cut into small cubes
- 5 leeks (about 3 cm thick), cut into slices
- 5 celery stalks, cut into slices
- 1 Onion, sliced
- Olive oil for frying
- Read how to make homemade hot broth (suitable for chicken, beef or vegetables) [here](#).
- 150 ml dry white wine
- 100 g mascarpone (if you don't have it, you can replace it with heavy cream)
- 15 g toasted pine nuts
- Spices: thyme (fresh leaves or you can use dried), freshly ground pepper, salt

Instructions

1. Caramelize the leeks, thicken the soup with finely chopped potatoes and season with white wine. Before serving, season with mascarpone and toasted pine nuts.

Notes

The original post does not provide a detailed cooking process. Only the information contained in the record is transferred to the card.

Leek-celery soup can be modified in various ways. Feel free to add additional ingredients, fresh spinach, green peas are very suitable. Replace regular potatoes with sweet potatoes. If you don't want potatoes at all, just use more other starches: leeks, celery, spinach.

If you prefer thick pureed soups, thin before serving.