

Cream of Celery Soup

Make rich and creamy homemade celery soup with fresh celery, aromatic vegetables, and cream. Perfect comfort food for cold days with easy step-by-step instructions.

30	30	60	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Cream of Celery Soup

Ingredients

- 1 carrot
- 2 celery
- 3 leek
- 2 tbsp butter
- 1 cup flour
- 8 cup water
- 1 bay leaf
- 1 lemon
- 1 cup heavy cream
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the vegetables**

Wash and trim the celery stalks, then cut into 1/4-inch slices. Peel and dice the celery root into 1/2-inch pieces. Clean and slice the leeks (white and light green parts only) into thin rounds. Dice the carrots into 1/4-inch pieces.
- 2 Sauté the aromatics**

Heat 2 tablespoons of olive oil in a large heavy-bottomed pot over medium heat (175°C/350°F). Add the diced celery root, leeks, and carrots. Cook, stirring occasionally, until the vegetables are soft and the leeks are translucent, about 8-10 minutes.
- 3 Create the roux**

Sprinkle 1 cup of flour over the sautéed vegetables and stir constantly for 2 minutes to cook out the raw flour taste. The mixture should coat the vegetables evenly without browning.
- 4 Add liquid gradually**

Slowly pour in 8 cups of chicken or vegetable broth while whisking constantly to prevent lumps from forming. Add the bay leaf and bring the mixture to a boil over medium-high heat.
- 5 Simmer the soup**

Reduce heat to low and simmer partially covered for 25-30 minutes, stirring occasionally, until all vegetables are very tender when

pierced with a fork.

6 Blend until smooth

Remove and discard the bay leaf. Using an immersion blender, blend the soup directly in the pot until completely smooth, about 2-3 minutes. Alternatively, carefully transfer to a regular blender in batches and blend until smooth.

7 Finish and season

Stir in 1 cup of heavy cream and return to low heat. Season with 1 teaspoon salt and 1 teaspoon black pepper, adjusting to taste. Heat gently for 3-4 minutes until warmed through, but do not boil or the cream may curdle.

8 Ladle the soup into bowls and garnish with the reserved sliced celery stalks. Serve immediately while hot.

Tips

Choose fresh, crisp celery stalks without brown spots or wilting for the best flavor and texture in your soup.

Sauté the vegetables slowly over medium heat to develop deep, caramelized flavors that will enhance the overall taste of the soup.

Allow the soup to cool slightly before blending to prevent hot liquid from splashing and to achieve a smoother consistency.

Add cream or milk gradually while stirring to prevent curdling and ensure a smooth, velvety texture throughout.

Strain the blended soup through a fine-mesh sieve for an ultra-smooth, restaurant-quality finish.

Season the soup at the end of cooking, as flavors concentrate during the cooking process and salt can be adjusted to taste.

If the soup becomes too thick, thin it with additional broth or milk; if too thin, simmer uncovered to reduce liquid or add a cornstarch slurry.

Garnish with fresh celery leaves, a swirl of cream, or homemade croutons to add visual appeal and textural contrast.