

# Gill's Gourmet Gallery

## Celery soup

### Ingredients:

2 tablespoons olive oil or chilli oil  
2 garlic cloves (crushed)  
300g celery  
1 red onion  
400ml vegetable stock  
Seasoning

### To serve:

2 thin slices French stick  
1 garlic clove  
100g Parmesan cheese (grated)

### Method:

Chop the onion and celery into small chunks and fry in oil, with the crushed garlic until soft. Add the stock and simmer for 25 minutes. Season as required.  
Turn off the heat.  
Pour the soup into a blender and blend until smooth.  
Serve with toasted French stick circles, drizzled with olive oil and shaved Parmesan cheese.

Serves 2

