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Cream of Celery Soup with Savoury French Toast

**Lenard's Mum's recipe
Market Member**

Ingredients: soup

2 brown onions
5 sticks of celery
150g plain flour
250g butter
2 cups of good chicken stock
1.5 litres of full cream milk
Salt and pepper to taste
Cream and chives to garnish

Ingredients: savoury French toast

200g cream
1 bunch of flat leaf parsley
2 free range eggs
250g finely grated pecorino
1 day-old French stick

Method

In a large pot melt two tablespoons of butter until golden brown. Add finely diced onions and celery and cook until softened.

Gradually add flour and stir constantly until combined and slightly golden.

Slowly add stock and stir until pasty.

Gradually add milk and bring to the boil gently.

Simmer for 15 – 20 minutes.

Add salt and pepper to taste.

Serve with small dollop of cream and finely chopped chives on surface

In a flat dish blend beaten eggs and a small amount of milk with cream.

Add pecorino and chopped parsley and combine.

Slice the French stick diagonally and dip in egg mixture until saturated.

In a large frypan melt a good dob of butter to cover the surface and fry the bread pieces until golden brown on both sides.

Serve hot with soup. Mmmmmm! Thanks Mum.