

# Cream of Celery Soup with Tomato Croutons

**Category:** Soup

**Servings:** 6

**Rating:** 10

**Source:** Bon Appetit, Feb. 89

**Description:**

**Ingredients:**

butter, unsalted	3 tablespoon
onion	1 med. minced
celery	8 med. stalks, chopped
celery	3 1/2 ounce root, chopped
chicken stock	6 cup rich
tomato	1 large peeled seeded & diced
cream	1/3 cup
French bread	12 small rounds sauteed in unsalted butter till crisp
celery	1 small stalk, cut into fine julienne

**Instructions:**

Melt butter in heavy large heavy saucepan over medium-low heat. Add onion and cook until translucent, stirring occasionally, about 5 minutes. Add celery stalks & root. Add stock and simmer gently until celeries are very tender, about 50 mins. Meanwhile, simmer tomato in heavy small saucepan until thickened to jam consistency, stirring often. Transfer celery to processor and puree. Strain through fine sieve into clean saucepan. Add cream to soup & heat gently 10 mins. Spread sauteed bread rounds with tomato jam. Ladle soup into bowls. Place two tomato croutons on surface of each. Garnish with celery julienne.