

Celery-Leek Soup with Potato and Parsley

By Alexa Weibel

The New York Times/NYT Cooking

“Celery is Ready for a Starring Role,”

The New York Times, November 19, 2019

Total time: 45 minutes

Yield: 6 to 8 servings (about 9-1/2 cups)

Ingredients

¼ cup extra-virgin olive oil, plus more for drizzling

2 large leeks (about 10 ounces each), halved lengthwise, thinly sliced crosswise and cleaned (about 3 cups)

3 garlic cloves, sliced

Kosher salt and freshly ground black pepper

1 pound celery (about 1 large bunch), leaves reserved, stalks trimmed, peeled and thinly sliced

1 large russet potato (about 12 ounces), peeled and roughly chopped

3 fresh bay leaves

1½ teaspoons fresh thyme leaves

¼ cup dry white wine

7 cups chicken or vegetable stock

1 cup chopped fresh parsley leaves, plus more for garnish

Crème fraîche or heavy cream, for serving

Preparation

1. In a large pot, heat the ¼ cup oil over medium. Add the leeks and garlic, season with salt and pepper, and cook, stirring occasionally, until meltingly tender, about 7 minutes.
2. Add the celery, potato, bay leaves and thyme, season with salt and pepper, and cook, stirring occasionally, until vegetables are softened, about 5 minutes. Add the wine to deglaze, then cook, stirring occasionally, until liquid is almost dry, about 3 minutes.
3. Add the stock and bring to boil over high. Reduce the heat to medium and simmer until all the vegetables are fully tender and soft, about 20 minutes. Discard the bay leaves, then stir in 1 cup parsley leaves.
4. Working in two or three batches, transfer the soup to a blender and purée until smooth. (It's almost always beneficial to let the soup blend for another minute or two past what seems necessary to emulsify as much as possible.) Season generously with salt and pepper.
5. Transfer to bowls. Drizzle with olive oil; garnish with reserved celery leaves and parsley, and sprinkle with pepper. Serve with a dollop of crème fraîche or a drizzle of heavy cream.