

Chicken & Basil Soup

75g	Onion, Leek & Celery
50g	Butter or margarine
50g	Flour
1 litre	Chicken stock
250ml	Whipping cream or double cream
25g	Cooked diced chicken to garnish
1 tbs	Basil
	Salt & pepper



Saucepan
Knife
Liquidiser
Weighing scales
Vegetable chopping board



1. Gently cook the chopped onions, leek and celery in a thick-bottomed pan in the butter or margarine without colouring.
2. Mix in the flour, cook over a gentle heat to a sandy texture without colour.
3. Cook slightly, adding the hot stock gradually. Stir to the boil.
4. Add the basil and seasoning.
5. Simmer 30-45 mins, skim when necessary.
6. Liquidise then return the soup to a clean pan.
7. Re-boil and finish with cream. Add the chicken to garnish and serve.