



Sweet Potato & Rosemary Soup

By [Astbury Manor](#) Head Chef- Emilio

Ingredients:

1 large peeled and finely diced potato

2 large peeled and finely diced sweet potatoes

2 large finely diced white onions

3 finely diced celery stems

2 large carrots finely diced

600ml veg stock

2 grated cloves of garlic

The needles of 3 stems of rosemary

100ml cream

Method:

1. In a large saucepan add a generous amount of olive oil followed by the onion, rosemary, garlic and celery and stir continually until golden brown.
2. Add the sweet potato, carrot and potato and season with black pepper and stir until golden for 5 minutes.
3. Add the vegetable stock and bring up to the boil and then turn down to a simmer leaving to cook for around 30-45 minutes.
4. Once the potatoes are tender, blitz using a blender and add the cream then pass through a sieve.
5. Taste for seasoning and then serve.

