Leek and potato soup

Three medium leeks washed and chopped.

1 cup of milk.

1 pint of vegetable stock.

Quarter of a cup of single cream.

1 medium potato boiled and lightly mashed.

1 ounce of butter.

2 sticks of celery.

Salt and pepper.

Melt the butter in a saucepan.

Add leaks and celery cook until softened.

Add stock and simmer for 10 minutes.

Stir in the milk and cream and remove from the heat.

Pour into a blender add the potato and blend on the low speed until smooth.

Season to taste.