

## Sumptuous Celery Soup

### Ingredients

2 generous tablespoons of ghee  
1 medium shallot or Leek, chopped  
1 head celery, stalks chopped, leaves reserved  
1 small potato, roughly chopped  
large pinch pink salt  
3 cups broth (Homemade if possible)  
¼ cup fresh dill  
½ cup coconut milk from a can (light)\*

### Instructions

In a medium saucepan over medium heat, melt the ghee. Stir in shallots or leeks and sauté 1-2 minutes. Add celery, potato and pink salt. Cook, stirring occasionally, until the shallot or leeks are translucent, 7-8 minutes. Add broth. Simmer until the potato chunks are tender, 8-10 minutes. Purée in a blender with the dill. Stir in Coconut milk. Taste and adjust salt.

If available, can also garnish with gomasio, which very simply is: Toasted sesame, finely chopped dulse and a pinch of pink salt.