Celery Soup Video Script

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| **Video** | **Audio** |
| Medium shot, host with kitchen island in front of him. On kitchen island are a cutting board and produce ingredients for soup (celery, shallots, garlic, potato). | Hi, I’m Todd. Today’s recipe is celery soup. When I was a kid, my older sister loved cream of celery soup, the condensed Campbell’s canned kind that you added milk to. Recently, when I told her I could make anything she wanted, she challenged me to make cream of celery soup.  So, here we go. |
| Closer shot of ingredients and camera moves to include butter, chicken stock, cream, parsley, EVOO, black pepper.  Chyron Graphics (CG) Over video:  Ingredients:   * Celery, 3 bunches, medium chop * Celery leaves, reserved * Shallots, 2 or 3, minced * Garlic, 1 small clove, minced * Potato, 1, quartered * Butter, 3 T * Chicken or Vegetable Stock, 6 to 8 cups, heated * Heavy Cream, ½ cup * Diamond Crystal Kosher Salt, to taste * Tabasco, a few shakes | The ingredients, as you can see, are straightforward.  At the heart of this soup are celery and stock. I’m using crisp, fresh celery and homemade chicken stock, but you can use store-bought stock, or use vegetable stock to keep it vegetarian.  If you use store-bought stock try to get the lower sodium version because typically the regular versions are loaded with salt. |
| Close shot of butter melting, foaming, and lightly browning in pot. | To make the soup, first get your pot hot over medium heat and then add and melt the butter.  If you want you can use olive oil instead, along with vegetable stock, and omit the cream to make this soup vegan. |
| Close shot of shallots being added to and then cooking in the pot.  Shot of salt being added. | After the butter foams and lightly browns – there will be a slightly nutty smell. When you smell this and the butter is beginning to brown, add the shallots.  Sweat the shallots, which means you want to cook them until tender without browning them. To help make sure they do not brown, stir frequently and add a little bit of salt.  The salt will cause the shallots to release a little bit of water, which helps prevent browning. |
| Shot of garlic being added and stirring with wooden spoon. | While the shallots are cooking, add the minced garlic. Continue to stir and continue to make certain browning does not occur. |
| Shot of celery and leaves being dumped into pot. | Now lower the heat to medium low and add the celery and most of the celery leaves. Don’t forget to reserve some of the celery leaves for garnish, however. |
| Shot of stirring and covering. | Stir the celery to coat with butter, shallots, and garlic, and cover. |
| Shot of uncovering pot and stirring celery. | Check every 8 to 10 minutes and stir. |
| Shot of pulling a piece of celery and tasting it for tenderness.  Shot of stock being added. | When the celery is soft and tender, add the heated stock.  Add just enough stock to come to the top of the celery. If you have more stock then you need just save it for another use. |
| Shot of potato being added. | Now add the potato.  The potato will help add thickness and body to the soup but if you add more than one potato the soup becomes too potatoey…so don’t do that. This isn’t potato soup, after all. |
| Shot of flame being turned up.  Shot of soup simmering. | Raise the heat to medium-high, and bring the celery and stock to a boil, then lower the heat and gently simmer the soup for about an hour. |
| Shot of potato easily breaking apart when touched with a spoon. | At this point the potato easily breaks apart, the celery is super tender, and the flavors have melded together. |
| Shot of pot being moved next to blender on the counter. Shot of pot of soup, blender, and large empty bowl. | Let the soup cool a little bit and then move the pot next to the blender on the counter. You will also need another large bowl or pot at this point. |
| Shot of ladle moving soup from pot to blender.  Shot of blender whizzing it up.  Shot of pureed soup being poured into empty bowl. | Now we puree the soup. This is a crucial step. It is very important to aggressively puree the soup. You can’t puree it too much, but you do run the risk of not pureeing the soup enough, which will cause the fibers in the celery to not break down and the soup to be stringy.  You don’t want this, so when you think you’ve whizzed it up enough, keep going a little while longer.  Also, don’t overfill the blender and blend the soup in batches. Especially if the soup is hot, you don’t want to fill it more than half way…unless you want celery soup decorating the walls and ceiling of you kitchen.  For this step, patience is key. |
| Shot of soup being poured back into the pot. | Now, rinse the pot and add the soup back into it. |
| Shot of pot being added back to the burner.  Shot of soup being stirred with wooden spoon. | Place back on the stove, warm at medium low heat, and taste for salt content.  Depending on how salty your stock was, you may need to add some salt at this point. Add a little at a time until it’s where it should be.  Salt is an important element here. If the soup tastes bland, it needs salt. If it is popping with celery flavor it probably doesn’t need salt. |
| Shot of a few shakes of tabasco being added. | Add a few shakes of tabasco. |
| Shot of a little bit of cream being added. | Now add a little bit of cream. This is optional. A little bit of cream will create a luxurious silkiness to the soup, but too much cream will deaden the flavor, so go easy. You probably don’t want to add more than half of a cup. |
| Shot of soup being ladled into bowl. | At this point the celery soup is done and just needs to be finished in the bowl. |
| Shot of EVOO being drizzled, black pepper being ground, and minced parsley and celery leaves being added. | I like to finish with a drizzle of high quality extra virgin olive oil, fresh cracked black pepper, and fresh parsley and celery leaves. |
| Final shot of finished bowl of celery soup with a slow moving widening shot, with host standing behind bowl of soup with spoon ready to taste. | That looks awesome. |
| Shot of host tasting soup. | And it is awesome. This is delicious, healthy, interesting, and easy to make.  Enjoy! |