

Celeriac soup

- 1 celeriac washed, peeled, and diced roughly into 2 cm cubes (RESERVE THE PEELING)
- 2 cloves of crushed garlic
- Splash of rapeseed oil
- 4 pints vegetables stock
- 2 large potatoes diced the same size as the celeriac
- 1 onion peeled and diced
- 2 sprigs of thyme
- 1 bay leaf
- Juice of ½ a lemon
- Salt and pepper
- 100ml cream if desired or plant free alternative

Method

1. Take the washed peelings of your celeriac and cut into fine strips
2. Place the strips on a lined baking tray and place in an oven 120°C to dry out and crisp up like chips. This will be used as the garnish for the soup.
3. In a large pot, add your diced onion, garlic, thyme, bay leaf and oil, place on the cooker on a low heat and gently cook with no colour.
4. When the onions are soft, add the celeriac and potato and cook for a further 5 minutes (again, no colour on the vegetables.)
5. Add the stock, bring to the boil, and then simmer until the celeriac and potato are soft and fully cooked through.
6. Remove the sprigs of thyme and blend the soup with an immersion blender (stick blender) until smooth.
7. Add cream and then adjust to your desired consistency, you may need a little more water or stock.
8. Taste and season with the lemon juice and salt and pepper, remember small amounts of salt and pepper at a time, its easy to put more in but you can't take it out.
9. Decant into serving bowls and garnish with your celeriac chips. Enjoy!