

CELERIAC, LEEK AND APPLE SOUP



You'll need:

- 1 tbsp olive oil
- 3 sliced leeks
- 3 lbs approx. celeriac, chopped in approx 1 inch cubes
- 1 large apple, peeled and cored, and coarsely chopped
- 1.25 lt chicken stock or vegetable stock (or more if you would like it thinner. you can make this decision at the end when you're blending the soup)
- ½ litre light milk
- salt and pepper, to taste

In soup pot, heat olive oil. Add leeks and cook, approx 3 minutes, or until leeks begin to soften. Add celeriac, apple, and chicken stock. Bring to a simmer and cook 30 minutes, stirring occasionally. Using a hand blender, blend until smooth. Add the milk and blend again. (The soup will be thick. If you'd like it thinner, add some more stock or water) Season with salt and pepper, to taste.

If you have never seen this vegetable before, take a look at the picture it is pale green and brown, gnarly and nubby and just overall unattractive, it does however give off a pleasant concentrated celery scent.