



# **Celeriac & Apple**

## **Soup**

**(AKA Celery Root Soup)**

**Yield: 8-10 servings**

### **Ingredients:**

- 2 ½ lbs Celeriac / Celery Root (apx 3 medium) -peeled and cut into 1 inch cubes**
- 1 lb Yukon Gold Potatoes (about 2 large) - peeled and cut into 1 inch cubes**
- 1 Cup Leeks - cleaned, dark green removed, and thinly sliced**
- 1 Medium Granny Smith Apple - peeled, cored, and cut into 1 inch cubes**
- 2 cloves Fresh Garlic - crushed**
- 3 Cups Water**
- 2 Cups Chicken Broth - can substitute vegetable broth if desired**
- 3 Tbs Unsalted Butter - can substitute extra virgin olive oil if desired**
- 2 tsp Kosher Salt or to taste**
- Fresh Ground White Pepper to taste**

### **-OPTIONAL GARNISH-**

- Some diced Granny Smith Apple**
- A little crispy fried Pancetta**
- A drizzle of Crème Fraîche**
- A drizzle of Truffle Oil**
- A drizzle of Extra Virgin Olive Oil**

### **Preparation:**

- 1) Melt butter in a large sauce pan or soup pot with a tight fitting lid over medium-high heat**
- 2) Add leeks and allow to cook, stirring occasionally, until softened and translucent (apx 3 minutes)**
- 3) Add celery root, potatoes, apple, garlic, salt, and white pepper to taste (apx ¼ tsp) and thoroughly combine - Allow to cook for 2 minutes**
- 4) Add water and broth - Bring to a boil**
- 5) Reduce heat to low, cover pan/pot, allow to simmer until vegetables are slightly tender (apx 20-25 minutes)**
- 6) Using an immersion blender\*, purée soup until smooth**
- 7) If soup is too thick, add water a little at a time until desired consistency is reached - If soup is too thin, allow to simmer until desired consistency is reached**
- 8) Adjust seasoning with salt and white pepper**
- 9) Serve hot with any or all of the optional garnishes**

***\* Transfer to a blender (in batches if necessary) as alternative***