

Celeriac & Apple Soup

Celeriac is the perfect veg for this time of year: a winning combination of earthy heartiness as a root veg, plus a delicacy and creaminess not always found in other members of the celery family. It's delicious cubed and fried or roasted in herby oil; used in a gratin (with potatoes and pears), or thrown in with some potatoes for a tasty mash. However these early morning frosts are making us hanker after soup at the moment; so try this delicious version with some fresh crusty bread and organic local butter from the farm shop.

Serves 2-4

1 medium celeriac, cubed
1 small celery stalk, chopped
1 onion/2 leeks, sliced
2 apples, peeled & quartered
pinch fresh thyme leaves
few fresh sage leaves
2 tbsp olive oil
1l vegetable stock
100ml crème fraîche
large handful blue/feta cheese
salt & black pepper



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Heat most of the oil in a large pan, and sweat the onions and celery over a medium heat until soft. Add the celeriac plus the cored and cubed apples and cook for a few minutes. Pour in the stock, thyme leaves and season; bring to the boil and simmer slowly for 20-30 minutes. Meanwhile heat the rest of the oil and fry the sage leaves briskly until crispy; drain on kitchen paper. Remove the soup from the heat and blitz with a blender until smooth and creamy; add half the crème fraîche and stir back on the heat until warmed through. Spoon into bowls and serve with a drizzle of the remaining crème fraîche, sprinkle of sage leaves, crumble of cheese and grate of black pepper.



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