

# Thai Celeriac Soup

There are a few coughs and colds going around now the weather's turned ugly, so try out this spicy warming soup to feel better and glow with health. Our knobbly celeriacs may look odd, but they are delicious raw in coleslaws, or roasted, and make great soups (you can use the celery-like leaves too). Often they are used in creamy or cheesy dishes; but we think this idea, inspired by Tamasin Day-Lewis's recipe, has a cleaner and fresher taste to fight the colds. Don't forget you can order larder goods such as extra veg, coconut milk or creamed coconut from the Farm Shop too; just ask us!

## Serves 2-4

- 1 celeriac, peeled & cubed
- 1 onion, peeled & diced
- 1 leek, trimmed & sliced
- ½ chilli, deseeded & chopped
- 1 garlic clove, crushed & chopped
- small piece ginger, peeled & chopped
- 3 tbsp olive oil
- 2 tbsp creamed coconut
- salt & black pepper



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Heat the oil over a medium heat and cook the diced onion gently until it turns clear. Add the leek, chilli and garlic and cook for another minute, then add the celeriac and sauté for a few minutes, until everything starts to soften. Add the ginger, salt, pepper and most of the coconut, then cover everything with hot water (or stock if you prefer); place a lid on top and cook gently for around 15 minutes, until everything is soft. Blend together well, check the seasoning, and serve with a swirl more of coconut.



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