

Celeriac soup with apple and rosemary

Takes 2.5 hours, serves 6 and uses a baking tray, a saucepan and a blender.

INGREDIENTS

1 whole celeriac (Mine was 850g, you can use larger or smaller though)
2 teaspoons olive oil
4 sprigs of rosemary
1 tablespoon olive oil
1 onion, chopped
2 garlic cloves, crushed
1 eating apple, cored and chopped (any will do)
4 sprigs thyme
1l vegetable stock

DIRECTIONS

Pre heat the oven to gas mark 6, 400°C, 204°C, 184°C fan.

Top and tail the celeriac, so that you get rid of the hard root and the tangled shoots on top, leaving a clean vegetable with the skin still on it.

Rub the 2 teaspoons olive oil over the skin of the celeriac, then place in a baking tray with the rosemary and put in the oven. Remove the rosemary after 30 minutes. Check the celeriac after 2 hours. Make sure a sharp knife will pass through to the centre of the vegetable easily, if not, put back in the oven for a little while, maybe 15 minutes at a time, then check again. When cooked, remove the celeriac and chop into rough, inch square chunks. Keep the rosemary to one side.

Meanwhile, heat the 1 tablespoon of olive oil in a large saucepan and fry the onion and garlic over a medium low heat until softened, about 5 minutes, then add the apple and thyme. Fry for another 3-4 minutes, stirring occasionally. Add 750ml of the vegetable stock and chopped celeriac, bring to a simmer and cook for 15 minutes. The stock should cover the celeriac, if it doesn't add more of the stock. It depends on the size of celeriac you start with.

Turn off the heat, fish out the thyme stalks, then blend well with a stick blender. If it is too thick, you can always add a bit more stock, even at this stage. Serve in bowls sprinkled with dried rosemary leaves from the sprigs earlier.

For some extra texture, you can make my rye croutons with garlic and mustard to scatter on top. Details and recipe are on the blog at lepetitoeuf.com.

