

CREAM OF CELERIAC AND LEEK SOUP

From David Moody

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3 leeks
1½ pounds whole celeriac
1 large potato
3 tablespoons butter

4-5 cups chicken broth
light cream or milk (optional)
salt & freshly ground pepper

1. Wash leeks and slice enough of the white and light green parts to make 2 cups.
2. Peel and chop celeriac into ½-inch cubes, enough to make 3-4 cups. As you cut them, place the cubes in a large bowl of ice water to which you have added 3 tablespoons of the lemon juice to prevent discoloring.
3. Peel and coarsely chop potato; add to celeriac in water.
4. Melt butter in soup pot, stir in leeks, and cook until wilted. Drain celeriac and potatoes; stir into leeks. Add 4 cups broth, bring to boil, reduce heat, cover, and simmer until vegetables are tender, 20-25 minutes.
5. Pass through a sieve or puree in food processor or blender. If very thick, thin with optional light cream or milk and additional broth. Season with salt & pepper to taste.

Makes 8 cups.