

## **CELERIAC AND LEEK SOUP**

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¼ cup of butter  
4 leeks  
3 medium potatoes  
1 knob celeriac  
4 cups of chicken or vegetable stock

1. Prepare the leeks by butting off the top green tough part off the leeks. You want to save as much of the green as you can, but the further towards the top you go, the tougher the green part gets. With the leeks from the farm, I usually use all but the last 3 inches or so. Leaving the root end intact, split the leeks lengthwise – this allows you to separate the layers of leeks while rinsing them under cold water. Lay flat side down and slice crosswise into ¼" slices.
2. Prepare the potatoes by peeling them cutting them into ½" slices. You can leave the skin on if you want, but the soup will be flecked with potato skins rather than a solid creamy white.
3. Prepare the celeriac by peeling them and cutting into coarse 1" chunks. It is practically impossible to peel celeriac with a peeler. Instead, using a paring knife take shallow slices off the knob until you remove all the brown.
4. Melt butter in heavy bottom stockpot. When melted, add leeks and sauté for 5 minutes or so, until the white part of the leeks become transparent. Add the potatoes and celeriac and sauté for another 5 minutes. Add enough stock to just cover the vegetables and continue to cook over low heat until the potatoes are tender, about 25 minutes.
5. Pour the vegetables, with the stock they have cooked in, into a food processor or blender and puree. Return pureed vegetables to stockpot and add the remaining stock. Cover and simmer for 15 minutes. Add pepper and salt to taste and serve.

*Serves 4.*