

ROASTED CELERY ROOT AND APPLE SOUP



INGREDIENTS

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|-------|------------------------------------------------------------------------|-----|---------------------------------|---|-------------------------------|
| 3 | cups celery root, peeled and chopped (from 1 small-medium celery root) | 4 | tbsp. butter | 6 | cups vegetable stock |
| 2 1/2 | cups apple, peeled and chopped (from 2 medium apples) | 2 | cups onion, chopped | 1 | tbsp. lemon juice |
| 4 | tbsp. extra virgin olive oil | 2 | cloves garlic, grated or minced | 1 | tbsp. honey |
| | | 1/2 | tsp. salt | | Salt and pepper to taste |
| | | 1 | cup potato, peeled and chopped | | Apple matchsticks for garnish |
| | | | | | Parsley, chopped for garnish |

DIRECTIONS

- Toast the celery roots with olive oil and place on a baking tray in the oven at 370 degrees Fahrenheit. Cook the roots until there is a nice brown color, about 10 to 15 minutes.
- Heat the olive oil and butter in a large soup pot over medium heat. When the butter is warm and bubbly, add the onions. Cook, stirring frequently, for about 5 minutes or until translucent. Add the garlic and salt and stir until the garlic is fragrant.
- Add the celery root, potato and apple to the pot and stir well to incorporate the onions and garlic. Add the vegetable stock. Bring the soup to a boil and then reduce to simmer for about 25 minutes until the celery root is very tender and is easily pierced with a fork.
- Remove the pot from the heat and blend into a smooth and creamy puree using an immersion blender, food processor, or blender.
- Return the soup to the pot if you had removed it and stir in the lemon juice and honey. Season the soup with additional salt and pepper if needed.
- Serve warm with apple matchsticks and freshly chopped parsley on top and enjoy!