



Celeriac, Apple and Thyme Soup

This soup surprised me, I didn't think I would like it, I've never enjoyed savoury with sweet flavours! It's also very white and I like dishes with a bit of colour. Serve it in a brightly coloured bowl, the cheese finishes it perfectly.

Serves 6

1 large celeriac root
1 medium onion
1 tbsp fresh thyme leaves
2 sticks celery
1 tbsp oil
Approx. 750ml chicken or vegetable stock
1 small cooking apple
1 medium eating apple
100ml double cream
120g strong cheese, eg. Cheddar or stilton, grated

1. Scrub the celeriac root, cut off the skin and cut into chunks.
2. Put the celeriac peelings into the stock and bring to the boil. Simmer while you prepare the remaining ingredients.
3. Roughly chop the onion and celery, heat the oil in a large pot and fry gently with the diced celeriac.
4. Peel, core and roughly chop the apples add to the pan with the thyme and strain in the stock. Bring to the boil, simmer for 20mins.
5. Puree with a hand blender or liquidiser, add the cream and season to taste.
6. To serve, put 20g grated cheese in the bottom of a bowl and ladle over the soup. Serve with crusty bread.



Hints, Tips and Adaptations

Gluten free, vegetarian if you use vegetable stock, freezable before adding cream, microwavable. Make sure you use strong cheese, or you won't taste it. As well as cheddar or stilton, try any strong cheese that melts well.