



Celeriac and Mushroom Soup

Serves 6-8

Ingredients

2lb Celery Root (also called celeriac), peeled with a knife and cut into cubes
3 Celery Ribs, chopped
1 large Shallot, chopped
1 Leek, chopped
3 tablespoons Olive Oil
2oz. Butter
8 cups Vegetable Stock
Salt & pepper to taste
1/4 cup Heavy Cream
6oz. Beech or Shitake Mushrooms
1oz. Parsley, chopped

Method

1. Chop the celeriac, celery, leek, and shallots.
 2. Heat the olive oil in a 5-quart heavy pot over moderate heat, add the vegetables and stir occasionally, until softened but not browned, about 15 minutes.
 3. Add the vegetable stock, salt and pepper and simmer, uncovered, until vegetables are very tender, about 30 minutes.
 4. Purée the soup in batches in a blender until smooth, then return to the pot.
 5. Stir in cream and reheat the soup over low heat, stirring occasionally, about 5 minutes.
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1. While the soup is reheating, melt 2 tablespoons butter in a heavy skillet over moderately high heat until foam subsides, then sauté mushrooms with salt and pepper to taste, stirring, until golden brown, about 3 minutes.
 2. Transfer mushrooms to a bowl and add parsley.
 3. Serve the soup topped with mushrooms.