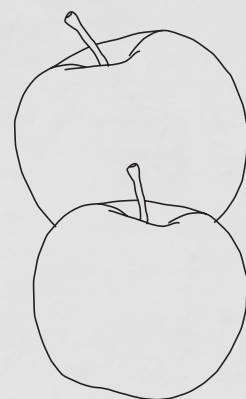




COOKING PASSION SINCE 1877

CELERIAC, APPLE & WALNUT SOUP



INGREDIENTS

- 1 **Celeriac**, peeled and chopped into 2cm chunks
- 2 potatoes, peeled and chopped into 2cm chunks
- 1 sweet potato, peeled and chopped into 2cm chunks
- 2 tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper
- 2 eating apples, peeled and chopped into 2cm chunks
- 1 eating apple, sliced (no need to peel)
- 2 cloves garlic, peeled
- 800 ml chicken or vegetable **stock**
- 200 ml **milk**
- 6 tbsp **crème fraîche**
- 2 tbsp **walnut oil**
- 12 **walnuts**, roughly chopped
- Small bunch fresh thyme

Allergens highlighted in bold

INSTRUCTIONS

1. Preheat the oven to CircoTherm® 170°C.
2. Place the celeriac, potatoes and sweet potatoes on a baking tray. Drizzle with the olive oil and sprinkle on the salt and pepper. Place in the oven to roast with low added steam for 15 minutes.
3. After 15 minutes, add the apple chunks, sliced apples and garlic to the tray. Toss together to coat in the oil, then place back in the oven for a further 15-20 minutes, until the vegetables are lightly golden.
4. Remove the roasted apple slices from the tray and put to one side (these are for decoration). Transfer everything else from the tray into a large saucepan.
5. Add the stock and milk and heat until just boiling. Turn off the heat, and carefully blend using an immersion blender or in a heat-safe blender (if you're worried about splashing the hot liquid, you could blend the mixture before you heat it through).
6. Divide the soup between six bowls. Stir in the crème fraîche and drizzle with walnut oil. Decorate with roasted apple slices, chopped walnuts and fresh thyme leaves.

