

Apple and Celeriac Soup

Ingredients

- 4 tbsp olive oil
- 2 onions, sliced
- 1 celery stalk, roughly chopped
- 1 celeriac, chopped
- 4 Cox's Orange Pippin apples, cored and quartered
- a few thyme sprigs, leaves picked
- 2 litres vegetable or chicken stock
- 200ml creme fraiche
- a few sage leaves
- extra-virgin olive oil, for drizzling
- toasted hazelnuts or grated fresh horseradish, to serve

Directions for Apple and Celeriac Soup

- 1.** Heat half the oil in a large pan. Add the onions and celery and cook over a medium heat for 10 minutes until soft. Add the celeriac, apples and thyme and cook for 2-3 minutes. Add the stock, season, and simmer over a low heat for 30 minutes until the celeriac is tender.
- 2.** Remove from the heat and blitz with a hand blender until smooth. Stir in half the creme fraiche. Heat the remaining oil in a pan and fry the sage until crispy.
- 3.** Spoon the soup into bowls and top with the remaining creme fraiche. To serve, drizzle with extra-virgin olive oil and sprinkle with the crispy sage leaves and hazelnuts or grated horseradish.