

# Now you can make your own Celeriac and Parsley Mash soup



*This simple, delicious soup is based on seasonal winter vegetables. It's thick and stuffed full of creamy celeriac. Best eaten in good company beside a log fire! This recipe serves about 4 people.*

## INGREDIENTS

**2 carrots, peeled and roughly chopped**

**1 medium onion, roughly chopped**

**A large knob of butter**

**1 largish celeriac, peeled and roughly chopped**

**1 litre of vegetable stock (try using 'Marigold' vegetable bouillon. It's easy to get hold of, it tastes fantastic and is entirely natural)**

**2 bay leaves**

**A pinch of dried rosemary**

**A smidgen of dried sage**

**Sea salt and coarse- ground black pepper**

**100ml double cream**

**A generous handful of roughly chopped flat leaf parsley**

## MAKING THE SOUP

1. Gently fry the carrots and onion with the butter in a large pan until soft (around 10 minutes).
2. Add the vegetable stock, celeriac, bay leaves, rosemary and sage.
3. Bring to the boil and simmer for about 25 minutes until all the vegetables are soft and mushy.
4. Remove the bay leaves, roughly blend, then add the cream and the parsley.
5. Serve with the freshest, crunchiest bread you can find.



PASSIONATE ABOUT FOOD

