



Celeriac Soup with toasted hazelnuts and olive oil

Celeriac is a great vegetable for soup; it has a naturally sweet and floral flavour which means you don't need to use many techniques or other ingredients to achieve a delicious soup.

You'll need:

- 1 celeriac
- 500ml milk
- 500ml Water
- 1 vegetable stock cube
- 50g hazelnuts (optional)
- 20ml olive oil
- large pinch of salt and pepper

1. Simply Chop the celeriac and place raw in a deep pan.
2. Cover with a 50/50 mix of milk and vegetable stock and cook until the celeriac is soft.
3. Add a pinch of salt and pepper and blend until smooth.
4. For a delicious garnish, toast some hazelnuts in a frying pan or in the oven.
5. Sprinkle on top of the soup when serving, and finish with a drizzle of olive oil. Hazelnuts and celeriac work perfectly together.