

CELERIAC SOUP

SERVES 4

Chef Maria Hines, Tilth Restaurant, Seattle

3 celeriac (celery root), peeled and coarsely chopped

2 cups heavy cream

4 cups vegetable stock

Salt and pepper to taste (white pepper, if possible)

Truffle oil or a really good extra virgin olive oil for drizzling

Directions:

Combine chopped celeriac, cream and stock in a pot. Bring to a simmer and cook until celeriac is tender. Keep an eye on the mixture to keep a film from developing on top. Gently stir if necessary. Add salt and pepper to taste.

Puree the soup in batches. Return to pot to keep warm until ready to serve. Ladle into bowls and drizzle with truffle oil or extra virgin olive oil.