



Recipe of the Week

CELERIAC & ORANGE SOUP

A tasty winter warmer from Jo Pearson

Ingredients

4 tabs olive oil
2 onions, finely sliced
2 cloves garlic, finely chopped
1 celery stalk, coarsely chopped
1 teasp thyme leaves
1 large celeriac, peeled and coarsely chopped
1 apple, peeled, cored, coarsely chopped
1.5 litres vegetable stock or water
Zest of 2 oranges
Juice of 4 oranges

Method

1. Heat olive oil in a large saucepan. Add onions, garlic, celery and thyme and fry over a medium heat for 10 minutes or until soft but not browned.
2. Add the coarsely chopped celery and apple and fry for another 2-3 minutes.
3. Add stock or water, half the orange zest and all the orange juice.
4. Simmer over low heat for 30 minutes or until the celeriac is tender, then take off the heat and, using a stick blender or food processor, puree until smooth.
5. Stir in the remaining orange zest, taste and season with salt and freshly ground black pepper.
6. Puree again quickly and serve, garnished with thinly sliced 'Granny Smith' apple, peeled and sliced orange segments, chopped flat-leaf parsley and olive oil.

Recipe courtesy Cuisine and NZ Gardener 2016 Garden Diary