

Simple Cream of Celeriac & Spinach Soup

brunch+lunch > Simple Cream of Celeriac & Spinach Soup



serves **6** and ready in approx. **50min-1Hour**

Shopping LIST:

1.25L vegetable or chicken stock, **500g** celeriac, **1** leek (approx. **230g**), spinach leaves (approx. **125g**).

Season with: salt, freshly ground black pepper and

Method:

- Get ready the stock by boiling **1.25L** water in a kettle and mix it with **1 cube** of quality veg/chicken stock.
- In a deep pan place the spinach leaves, the diced celeriac and finely chopped leek.
- With the lid on, bring to the boil, lower the heat and simmer for **10-15** minutes, or until the vegetables are soft.
- Using a *hand blender* (or a food processor), purée the *celeriac mixture* until smooth. Reheat the cream soup gently and season to taste with salt, freshly ground black pepper and nutmeg.
- Heat a non-sticking frying pan and add the **pine nuts**. Roast until golden brown, stirring frequently so that they do not stick. *Sprinkle them over the soup and serve.*

"bon appétit"



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