

Celeriac Soup



Ingredients (serves 2):

- 1 onion
- 150g celeriac, peeled and cubed
- 100g leeks sliced
- 1 small potato, peeled and cubed
- 1 clove garlic, chopped
- 250ml non-dairy milk
- 300ml stock
- 1 teaspoon Dijon mustard
- 1 dessert spoon (10ml) nutritional yeast
- Salt & Black pepper
- Olive oil or non-dairy butter

Make:

1. Fry the chopped onions in olive oil/non-dairy in a pan, to soften them.
2. Add the garlic, diced celeriac and potato, leek and mix well.
3. Add the non-dairy milk, stock, nutritional yeast and mustard.
4. Season with salt and pepper and bring to boil then simmer for about 20 minutes.
5. Mix in a blender until smooth.
6. Reheat in the pan and serve.

