



SERVES 4



PREP TIME: 25 MIN.



COOK TIME: 40 MIN.

# Celery Root, Chive and Truffle Oil Soup with Frizzled Leeks

## ingredients

- 2 cups Celery Root – *medium-sized, peeled and diced*
- 2 cups Potatoes – *medium-sized, diced*
- 2 stalks Celery – *medium-sized, diced*
- 1 stalk Leek (white/bottom part) – *medium-sized, cleaned well and diced*
- 4 cups Vegetable Broth
- 2 tbsp Olive Oil
- ½ tsp Salt
- ½ tsp White Pepper
- 1 cup Oat Milk or half-and-half
- 2 tbsp Fresh Chives, chopped
- As Needed Frizzled Leeks - *see recipe below*
- As Needed White Truffle Oil

## directions

1. In a saucepan, over medium heat cook the celery root, potatoes, celery and leeks with olive oil. Season with salt and pepper. Cook until water droplets appear on the vegetables. Add vegetable broth and simmer until the vegetables are tender, about 20-25 minutes.
2. Purée vegetables and broth with an immersion blender until smooth.
3. Add oat milk or half-and-half and heat through on medium for about 10 minutes.
4. Place into serving bowls and garnish with chives and frizzled leeks (recipe below) and drizzle with truffle oil, as desired.

## Frizzled Leeks

### ingredients

- 1 Leek – *cut into very thin strips*
- 1 cup Vegetable Oil
- As Needed Salt

### directions

1. In a saucepan, heat oil over medium heat. When the oil is hot, but not smoking, add leek strips and cook until just golden brown, about 1-3 minutes.
2. Remove leeks from oil and place on paper towels to drain.
3. Season with salt.