SPICED CELERIAC SOUP

Easy | 30 minutes | Starter/Lunch | 06 Servings

INGREDIENTS

1 tablespoon olive oil
1 large onion
2 cloves of garlic
½ teaspoon cumin
½ teaspoon coriander
¼ teaspoon turmeric
1 potato
500g celeriac
800ml vegetable stock

COOKING STEPS

Heat the olive oil in a saucepan

Add the onion and cook gently on a low heat for about 5 minutes.

Add the crushed garlic and cook for a minute, stirring.

Add the spices. Stir in and cook for a minute.

Add the potato, celeriac and stock. Bring to the boil and then lower to a simmer for 15 minutes.

Use a stick blender to blend or transfer to a blender. You may need to do it in batches.

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