



## The Hungry Guest

### ROASTED CELERIAC, APPLE, AND CHESTNUT SOUP

SERVINGS: 4

PREP & COOKING TIME: 1 HOUR

#### INGREDIENTS

2 x Mereworth celeriac, peeled and roughly chopped  
2 x small Mereworth cooking apples, cored, and quartered  
1 x leek, finely sliced  
1 x Mereworth onion, finely sliced  
1 bunch Mereworth sage  
1 x pack cooked chestnuts

1500ml x vegetable stock  
200ml x crème fraiche  
3-4 walnuts, shelled  
1 x garlic and rosemary baguette, sliced, toasted, and drizzled with olive oil  
Olive oil  
Salt and pepper

#### DIRECTIONS

1. Preheat an oven to 200 degrees C.
2. Place the chopped celeriac, apple, and sage in a baking tray, drizzle with olive oil, and season with salt and pepper. Put in the oven for approximately 30 minutes, until the celeriac is cooked through.
3. In a separate pan, sweat off the leek and onion. When the leek and onion is soft, add the sage and chestnuts, reserving a few leaves and chestnuts for garnish.
4. Add the roasted celeriac and apple to the pan, and cover with stock. Bring to the boil.
5. Add the cream and bring back to the boil.
6. Blend the soup and pass through a strainer. Check for seasoning.
7. Pour into a bowl and garnish with finely sliced sage, chopped walnuts, grated chestnut, and a drizzle of olive oil. Serve with toasted garlic and rosemary baguette.