



Cream of Turnip and Celeriac Soup

Recipe by Stephen Pavy

Serves 8

Serve with: Joseph Phelps Vineyards 2006 Viognier

This delicately flavored soup takes advantage of earthy winter vegetables.

1 large celeriac knob (celery root)
2 large turnips
½ pint (8 oz.) heavy cream
1 ½ tsp. salt, plus more as needed
¼ tsp. freshly ground white pepper, plus more as needed
8-12 cups vegetable stock (see below for home made; otherwise use organic store bought)
Minced fresh chives for garnish

Peel celeriac and cut into 1 ½ - 2 inch chunks
Peel turnips and cut into 1 ½ - 2 inch chunks
Place each vegetable in *separate* pan with water to cover, add ¼ tsp. salt to each pan
Bring both pans to a boil and cook vegetables for 20 minutes
Drain vegetables, and place in food processor
Add ½ cup cream to processor along with 1 tsp. salt and ¼ tsp. white pepper
Puree until smooth
Scrape puree into pot and add remaining ½ cup cream
Add 8 cups of vegetable broth, heat and blend
Add more vegetable broth if soup is too thick (if you have made your own vegetable broth, you may save the leftover broth for other uses)
Add more salt and pepper to taste

Serve in warmed bowls and sprinkle chopped chives over surface of soup.

Vegetable Stock

8 small or 4 large carrots
1 onion
1 leek
1 bulb fennel
4 cloves garlic
Celery or carrot tops or parsley

Clean and peel vegetables

Place in stock pot with 4 quarts water
Bring to boil and simmer for an hour.

Strain, pressing liquid from cooked vegetables.