

Celeriac Fennel Vichyssoise (Janice Malin "Food for Thought" April 2013)

2 very large leeks

2 Tbsp olive oil

1 medium celeriac (celery root) peeled, cleaned and cubed into ½-inch pieces

1 medium fennel bulb, chopped

1 ½ lbs potatoes, peeled as needed and cubed

5-6 cups vegetable stock (I use Seitenbacher bouillon powder in a pinch)

salt and pepper to taste

Prepare leeks by peeling any dry or brown outer layers away. Cut off root end. Slice down the center vertically. Wash well as leeks tend to trap dirt inside. Slice into quarter-inch pieces. Heat olive oil and butter in a large soup pot. Add leek and ½ tsp salt and sauté at low heat while chopping other vegetables. Toss in celeriac and fennel, cover, and let vegetables sweat until you have the potatoes ready. Stir as needed; if the mixture gets too dry, add some water, and/or white wine if desired. When ready, add potatoes to pot. Stir well with other ingredients and add stock to cover by an inch. Cook at medium heat until all vegetables are soft. Use an immersion blender to puree into either a rough or smooth soup. Serve in wide bowls. You can get a rippled effect by using a small ladle and serving from one end of the bowl. To make this dish vegan, substitute more olive oil for the butter.