


Celeriac, Saffron and Orange Soup

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 Prep Time ~	 Cooking Time ~
 Approx Cost ~	 Difficulty ~ Easy
 Freeze ~	 Serves ~ 4

Tip ~

Ingredients

2 tablespoons butter or olive oil

1 large onion, chopped

1 celeriac, about 750g peeled and cut into cubes (make up the weight with potatoes if necessary)

1 litre vegetable stock

½ teaspoon saffron strands, lightly ground in a mortar

1 tablespoon honey

Grated zest and juice of 1 large orange

Salt and black pepper

Method

- Heat the butter or olive oil in a saucepan, add the onion and cook until softened.
- Add the celeriac and potato, if using, cover and cook for 10 minutes, stirring occasionally.
- Add the stock, saffron, honey, orange zest and juice, salt and pepper.
- Bring to the boil, then simmer for 20 minutes until the vegetables are tender.
- Using a hand-held blender, puree until smooth. Alternatively use a blender or food processor.
- To serve, ladle the soup into warm bowls and spoon in crème fraîche or yogurt to garnish.