

CELERY ROOT & POTATO SOUP



1	each	Celery Root	2	cups	Vegetable Stock
1	each	Leek	3	Tbsp	Maine Ale Vinegar
3	each	Potatoes	1	Tbsp	Soy Sauce
2	each	Garlic Cloves	1	cup	Croutons
6	Tbs	Light Olive Oil			
4	Tbsp	Butter	to taste		Salt and Pepper
4	cups	Water			

EQUIPMENT: Medium sized stock or soup pot, blender or stick blender, small bowl and strainer.

Preheat your soup pot on low heat. Clean your celery root, leeks and potatoes. Peel the garlic cloves and roughly crush with the back of your knife. Leave the potato skins on but remove the outer root layer of the celery root. We like to cut the celery root in half and "peel" it with a sharp knife, cutting down like you would a melon. Cut the celery root and leek into uniform 1-2 inch pieces. Cut the potato into slightly smaller 1 inch pieces and put to one side for now, in the small bowl covered by cool water to prevent oxidizing. Increase the heat on your pot to medium-high and add 4 Tbsp olive oil, and then add the cut celery root, leeks and garlic. Stir frequently and cook until the vegetables begin to brown and create some fond in the pan. Deglaze the pan with the Maine Ale Vinegar and reduce the heat. Take care to not burn the soup, removing the pot from the heat completely if necessary. Strain your cut potatoes and when the vinegar is cooked off add 4 Tbsp butter and cut potatoes. Add the vegetable stock and water and bring the soup just to a boil. Reduce heat to low boil and cook for 30-40 minutes, until the potatoes and celery root are fully cooked and soft. Puree the soup in the blender or with the stick blender, adding in the soy sauce and a beginning to season to taste with salt and pepper. You may need to add a bit more water to reach a smooth consistency, adjust the acidity to your liking with vinegar and give a final seasoning with salt and pepper. Garnish the soup with croutons and a spoonful of Cranberry Ginger Compote.