

## Celeriac Velouté with Crispy Lemon Zest

serves 6

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### For the soup

3 tablespoons extra virgin olive oil  
4 medium shallots – skinned, quartered and finely sliced  
2 large garlic cloves – skinned and finely chopped  
1/2 cup dry white wine  
8 oz white potato (about 1 medium) – peeled and cut in 1” cubes  
1 1/2 lbs celeriac (or celery root), pick smaller roots – peeled and cut in 1” cubes  
3 1/2 to 4 cups spring water (or filtered water)  
2 cups vegetable broth in cartons  
1 1/4 teaspoons sea salt or to taste  
freshly ground black pepper to taste

### For the crispy lemon zest

2 tablespoons extra virgin olive oil  
2 lemons peeled with a vegetable hand-peeler – zest cut in 1/16” julienne slices

lemon infused oil as garnish

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**Step 1:** Heat a medium heavy-bottomed soup pot at medium-high heat. Add the olive oil and shallots, stir well and sauté for 2 minutes, until softened. Add the garlic and wine. Stir and continue to sauté for 2 to 3 minutes, until the wine has completely evaporated and reduced to a syrupy sauce. Add the potato and celeriac cubes, 3 1/2 cups of water, broth, salt and pepper to taste. Bring to a boil. Once the soup is boiling, reduce heat to medium to medium-low, cover the pot and slow simmer for 25 to 30 minutes until the celeriac is very tender.

**Step 2:** For the crispy lemon zest – heat a small frying pan to medium-high heat. Add the olive oil and julienned lemon zest. Sauté for 2 to 3 minutes until zest is crispy and light brown, tossing constantly. Drain on paper towel and set aside until ready to use.

**Step 3:** Purée the soup with a stick blender or food processor until very smooth, 2 to 3 minutes. Thin with the balance of the spring water to the desired consistency. Taste and season with salt and pepper if needed and remove from heat.

**Step 4:** Ladle the soup in soup bowls. Garnish with a spoonful of lemon infused oil and a few crispy lemon zest and serve immediately.

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