

Rich Celeriac & Potato Soup & Cheese Toasts



Serves 6

Prep 15 mins

Cooking 48 mins

Easy

Ingredients

1 large onion, peeled and finely chopped
1 bay leaf
3 sprigs fresh thyme, leaves picked, + extra to serve
Salt and freshly ground black pepper
40g butter
1 celeriac, peeled & chopped into large chunks
1 large Maris piper potato, peeled, chopped into chunks
1 litre good vegetable stock
100g crème fraîche
1 tbsp mustard
½ lemon, juiced

For the cheese toasts

1 knob softened butter (optional)
6 thick slices granary bread 125g
finely sliced oak-smoked cheddar

1. Fry the onion, bay, thyme and a pinch of salt in the butter on a medium-low heat for 10 minutes, until softened but not coloured. Add the celeriac and potato, stir to coat, then add the stock and bring to a boil. Turn down to a simmer and cook for 35 minutes, until tender. Blitz with a hand blender until smooth, season to taste, then add the crème fraîche, mustard and lemon juice; if you prefer a looser soup, thin with a little just-boiled water.
2. Heat the grill to medium. Butter the bread (if using butter) and toast on a baking sheet for a minute or two, until golden. Top with the cheese and grill for about three minutes more, until golden and bubbling.
3. Ladle the soup into bowls, sprinkle with a scattering of thyme leaves and serve with the toasts.