



# Celeriac Soup with Coriander & Chilli

## Ingredients:

Servings: 3-4

1 medium onion, finely chopped  
1 red chile, finely chopped (I leave half the seeds in but you can remove them all if you prefer)  
2 -3 cloves garlic, finely chopped  
2 tablespoons olive oil  
1 teaspoon cumin  
1 1/2 lbs celeriac, peeled, trimmed and cut into cubes  
24oz cups chicken broth  
1 cup water  
2oz fresh coriander, chopped  
30z cup whole milk  
salt & freshly ground black pepper

## Method:

In a large saucepan, sauté the onion, chilli and garlic in the olive oil for 2-3 minutes over a medium high heat.

Stir in the cumin and season with salt and pepper.

Add the celeriac, along with the chicken broth and water.

Bring up to a boil, then reduce the heat, cover the pan and let simmer for 10-15 minutes or just until the celeriac is cooked.

Remove from the heat and use a handblender or food processor to puree the soup until smooth.

Stir in most of the chopped coriander and milk.

Adjust the seasoning with more salt and pepper, if needed.

Ladle into bowls, sprinkle over a few coriander leaves and serve immediately.