

Celery Root and Roasted Pear Soup with Pumpernickel Croutons



INGREDIENTS:

- 3 Heads of celery root, peeled and large diced
- 6 Bartlett pears, peeled and diced
- 2 cups Vegetable stock
- ½ cup 35% cream
- 2 tbsp Butter
- 2 tbsp Olive oil
- 1 Sweet onion, finely diced
- 1 tbsp Fennel seed
- 4 Green cardamom pods
- ... Sea salt and fresh cracked pepper to taste
- 1 ounce Thinly sliced prosciutto, for garnish

GARNISH

- ¼ cup Roasted pears (from 6 pears above)
- ... Olive oil
- ... Sour cream
- ... Pumpernickel, cubed, toss with olive oil and toasted for croutons

DIRECTIONS:

Preheat oven to 350°. Toss pear with olive oil, salt and pepper and place on a baking sheet with parchment. Roast pears until they start to turn golden.

Heat butter and oil in large pot over medium heat. Add the onion and cook until translucent and just starting to caramelize. Add garlic and cook for another minute. Add the celery root and sauté for another minute. Add the broth.

Lightly crush the cardamom pods and fennel seed and wrap in cheesecloth and tie tightly with twine to make a sachet and add to broth. Bring to a simmer for 30 minutes or until celery root is cooked and soft.

Remove the sachet and transfer soup into a blender with roasted pears (save ¼ cup for garnish). Blend until silky smooth. Transfer back to the pot and add cream. Season with salt and pepper to taste.

Garnish with toasted pumpernickel, sour cream and roasted pear.

Enjoy with a glass of Pinot Grigio 2021!

