

# CREAM OF CELERIAC AND BLUE CHEESE SOUP



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

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**Ingredients :** 4

- 1/2 celeriac root - 1 litre chicken stock - 50 g blue cheese - freshly-milled black pepper - 1 large potato
  - 200 ml reduced fat single cream - a few walnuts
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1. Peel the celeriac and the potato. Cut into large dice.
2. Cook them for 35 minutes in the chicken stock.
3. Transfer the vegetables to the blender jug, along with approximately half the cooking liquid. Add the cream, crumbled cheese and walnuts, plus a little pepper.
4. Turn the selector to the "soups" setting and liquidise for 1 minute. If necessary, use the spatula to facilitate the mixing. For a thinner consistency, add a little more cooking liquid.