

Celery Root Bisque

Tarla Fallgatter, cooking instructor, 2018



Servings: 8

1. **SOUP:** Melt butter in large pan; add leeks and garlic and saute under medium-low heat until soft. Add celery root, Parmesan chunk, chicken broth and bring to a simmer. Cover and cook over moderate heat, stirring occasionally until celery root is tender, about 40 minutes.
2. **GREMOLATA:** Chop walnuts and parsley together. In a small bowl mix with olive oil and cheese. Set aside.
3. Puree the soup in a blender until very smooth. Return to pan and add additional stock if the soup is too thick (up to about a cup). Add cream, salt and pepper to taste and reheat. Divide among soup bowls and garnish with the gremolata.

- 1 tablespoon unsalted butter
 - 1 large leek, white and light green only, thinly sliced
 - 5 whole garlic cloves, peeled, crushed
 - 2 1/2 pounds celery root, peeled, cut into 1" pieces
 - A Parmesan rind, or a chunk of Parm, about 2" square
 - 4 cups low-sodium chicken broth
 - 1/2 cup heavy cream
 - Salt and pepper to taste
- GREMOLATA:**
- 1/2 cup walnuts, toasted and chopped
 - 1/4 cup olive oil
 - 1/2 cup Italian parsley, coarsely chopped
 - 1/4 cup Parmigiano-Reggiano cheese, grated

Per Serving (excluding unknown items): 220 Calories; 20g Fat (69.8% calories from fat); 9g Protein; 10g Carbohydrate; 3g Dietary Fiber; 24mg Cholesterol; 155mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.

Carolyn T's Blog: tastingspoons.com