



## Celeriac Veloute

### Overview

Difficulty: Easy

Servings: 2-4

Preparation Time: 1 Day

Cooking Time: 30 Mins

## Ingredients

250g Celeriac

80g Unsalted Butter

3g Salt

150g Cream

10g Truffle Oil

Sparingly Mineral Water



### Step 1.

Peel the celeriac and reserve the peelings.



### Step 2.

Take the peelings and place them on a tray. Cook them in an oven on its lowest setting overnight to dehydrate.



### Step 3.

Turn up the oven to 180°C. Take the dehydrated celeriac skin and roast them in the oven till they turn dark brown.





#### Step 4.

Remove the peelings from the oven and let them cool. Thereafter, blend the peelings into fine powder with the mill grinder attachment.



#### Step 5.

Mix 2 parts of celeriac powder with 1 part of salt. Put them in an airtight container and store them in a cool, dry place.



#### Step 6.

Dice the celeriac into 1cm chunks. Next, melt the butter in a pot, then add in salt and celeriac, and stir.





### Step 7.

Cover the pot with a cling wrap and cook it over medium heat. Once you see steam in the pan, lower the heat and cook for another 10 minutes.



### Step 8.

Remove the cling wrap, then add in cream. Continue to cook till the celeriac is soft to the touch.



### Step 9.

Scrape the mix into a blender. Add mineral till the soup reaches your preferred consistency, add truffle oil and blend.



### Step 10.

Heat the soup gently. Drizzle a little olive oil and sprinkle a bit of celeriac charcoal salt before serving. Serve with fresh sourdough.

