

Creamy celeriac, leek & smoked fish chowder



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Preparation 25 mins | Cooking 40 mins | Serves 4

2 tbs olive oil
2 leeks (white part only), trimmed, halved lengthways, washed and thinly sliced
700g bulb celeriac, trimmed, peeled and roughly chopped*
500g Desiree potatoes, peeled and roughly chopped
3 garlic cloves, crushed
6 cups fish or chicken stock
½ cup light thickened cream + extra to serve
150g pkt hot-smoked fish fillets (like mackerel or salmon), bone and skin removed and flesh flaked
2 tbs finely chopped chives + extra to serve
Toasted sourdough bread, to serve

STEP 1 Heat oil in a large saucepan over medium heat. Add leeks and cook, stirring occasionally, for 4-5 minutes until softened. Add celeriac, potatoes and garlic and cook, stirring occasionally, for 5 minutes until vegetables begin to soften.

STEP 2 Stir in stock, cover and bring to the boil. Reduce heat and gently simmer, stirring occasionally, for 20-25 minutes until vegetables are tender.

STEP 3 Using a hand-held blender, blend soup until smooth. Add cream and half of the smoked fish. Gently simmer over low heat for 5 minutes. Stir through chives. Season with salt and pepper to taste.

STEP 4 Ladle soup into bowls. Drizzle with a little extra cream. Top with remaining flaked fish and extra chives. Serve with toasted sourdough bread.

**Note, celeriac discolours quickly so place the cut celeriac into a bowl of water with a good squeeze of lemon juice as you prepare it.*