

Creamy celeriac, leek & smoked fish chowder



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Preparation 25 mins | Cooking 40 mins | Serves 4

- 2 tbs olive oil
- 2 leeks, trimmed, halved lengthways, washed and thinly sliced
- 3 garlic cloves, crushed
- 1 medium celeriac (about 750g), trimmed, peeled and roughly chopped
- 1 medium potato, peeled and roughly chopped
- 6 cups chicken stock
- ½ cup light thickened cream
- 200g smoked mackerel fish fillets*, skinned, boned and finely flaked
- 2 tbs roughly chopped flat-leaf parsley
- salt and ground black pepper

**Available from the refrigerated cabinet in large supermarkets.
If preferred, substitute 1½ cups shredded cooked chicken.*

STEP 1 Heat oil in a large saucepan over medium heat. Add leeks and garlic and cook, stirring occasionally, for 5 minutes or until leeks are tender. Add celeriac and potato and cook, stirring occasionally, for 5 minutes or until vegetables begin to soften.

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

STEP 3 Using a blender or food processor, puree chowder in batches until almost smooth. Return to the saucepan. Add cream and half the smoked fish. Gently simmer over low heat for 5-10 minutes or until hot (do not boil). Stir through parsley and season with salt and pepper to taste. Ladle into serving bowls, top with remaining smoked fish and serve.