

Now you can make your own Roasted Root Vegetable soup



This soup has been described as a vegetarian roast dinner in a bowl. The root vegetables are roasted in the oven with olive oil, and then drowned in a warming winter broth.

We can't think of a more glamorous way to go (for a root vegetable)! This recipe serves about 4 people.

INGREDIENTS

2 parsnips, peeled and roughly chopped

1/2 a medium celeriac, peeled and roughly chopped

3 carrots, peeled and roughly chopped

1/4 of a medium swede, peeled and roughly chopped

2 medium potatoes, peeled and roughly chopped

1 tablespoon of virgin olive oil

2 sticks of celery, sliced

1 medium onion, roughly chopped

1 large knob of butter

900ml of vegetable stock (try using 'Marigold' bouillon. It's easy to get hold of, it tastes fantastic and is entirely natural)

Sea salt and coarse-ground black pepper

A pinch of dried rosemary

A pinch of dried sage

2 bay leaves

ROASTING THE VEGETABLES

1. Heat the oven to gas mark 7/220°C/425°F.

2. Place the parsnip, celeriac, swede and half the chopped carrot on a roasting tray and mix it with the olive oil.

3. Roast for about 15-20 minutes until brown.

MAKING THE SOUP

1. In a large saucepan, gently fry the onion, celery and the rest of the carrot in the butter until soft (around 10 minutes).

2. Add the vegetable stock, potato, bay leaves, sage and rosemary and simmer for 20 minutes until the potatoes are soft.

3. Remove the bay leaves and blend until smooth.

4. Stir in the roasted root vegetables and season with the salt and pepper.

5. Serve with the freshest, crustiest bread you can find.



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