

## Swede and Celery Soup

1 swede, peeled and cut into cubes  
3 tablespoons olive oil  
Salt and freshly ground black pepper  
1 onion, finely chopped  
2 carrots, finely sliced  
2 stalks celery, finely sliced  
1 clove garlic, crushed  
6 stalks fresh thyme, leaves only  
1.25 litres vegetable stock  
142ml double  
Fresh thyme leaves to garnish

Pre-heat the oven to 200C. Place the cubes of swede in a roasting tray. Drizzle over two tablespoons of the olive oil and season. Roast in oven for 25-30 minutes until golden brown and tender, stirring occasionally. Meanwhile, heat the remaining tablespoon of oil in a large heavy-based saucepan, stir in the onion, carrots, celery, garlic and thyme leaves and fry for 4-5 minutes until softened but not browned. Add the roasted swede to the pan and pour over the stock. Bring gently to the boil, cover and simmer for 25-30 minutes, stirring occasionally. Purée the soup in a food processor until completely smooth. Transfer the soup back to a clean saucepan then stir in the cream. Gently heat through and adjust the seasoning if necessary. Serve in warm bowls with some fresh thyme leaves and freshly ground black pepper.

