

Celery Root Puree

For Soup:

- 2 heads of celery root
- 3 cloves garlic
- 1 white onion
- 1 bay leaf
- 1 quart of chicken stock
- 1 Tablespoon butter
- 1 Tablespoon vegetable oil



For Tapanade:

- 4 ounces good-quality pitted oil-cured black olives, chopped
- 2 Tablespoons virgin olive oil
- Half bunch parsley
- 1 teaspoon sherry vinegar

Peel and dice onion and celery root, sweat in sauce pot with chopped garlic and bay leaf and vegetable oil.

Add chicken stock, and simmer till celery root is tender. Remove bay leaf, and puree in blender, adding butter while spinning. Season with salt and pepper to taste.

In small mixing bowl, add chopped olives, chopped parsley, olive oil and sherry vinegar. season to taste, and spoon on top of soup. Sprinkle with toasted pumpernickel to finish.

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Pictured: hot smoked salmon with celery root puree and caperberry-parsley salad