

## Celeriac Soup with truffle and Wild mushroom Pithivier

### Ingredients

50g butter

1 celeriac, peeled and cubed

1 onion, peeled and roughly chopped

1 litre stock, chicken or vegetable

½ litre Boiled milk

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Chopped cooked mushrooms

Ultratex

Puff pastry

Whipped cream – truffle oil – shak –O-Cini

### Method

1. Melt the butter in a large, heavy-based pot over a medium-low heat. Add the celeriac and onion, season generously, and gently sweat the vegetables until they're all starting to soften (this will take about 10 minutes).
  2. Add the stock, bring the soup up to a boil, turn down the heat and simmer for about 20 minutes or until the celeriac is completely tender. Liquidize until smooth, return to the pan and reheat over a medium flame. Just before serving, check the soup for seasoning and serve.
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