

# Chunky cheddar & celeriac soup

## Ingredients

- 1 tbsp butter
- 3 onions , finely sliced
- 500g floury potatoes , peeled and diced
- 2 celeriac (1kg/2lbs 4oz in total) peeled and diced
- 1l chicken or vegetable stock (from a cube is fine)
- 4 sage leaves
- 2 strips lemon peel
- 200g mature cheddar , diced
- crispy sage leaves, optional



## Method

1. In a large pan, melt the butter. Add the onions and cook for 5 mins until softened, but not coloured. Add the potato, celeriac, stock, sage and lemon peel. Bring to the boil and simmer gently for about 30 mins, until the celeriac is tender and the potato is collapsing. Remove and discard the lemon zest and sage leaves. Stir so the potato thickens the soup a little. (At this point you can cool and keep covered in the fridge for up to two days or freeze for up to 3 months.)
2. When you're ready to eat, reheat the soup to just simmering. Stir in the cheese. Serve with crisp sage leaves for a special touch.