

Quick Looks

Creamy Celeriac Soup with Ginger Chips and Coriander

By CEDAR CIRCLE FARM CHEF ALISON BAKER
Photography by JON GILBERT FOX

Delicious on its own or as a substitute for celery proper, celeriac has a similar flavor to its cousin but is grown for its roots rather than its stalk (some think it tastes like a cross between celery and parsley). “I first fell for celeriac in a remoulade [a classic British dish] where it’s grated raw with crème fraiche and warm bacon,” Baker says.

Here is a simpler, but no less delicious, preparation. The warmth of ginger brightens this winter soup and makes it perfect for starting off a holiday dinner party or enjoying as a meal with a loaf of crusty bread and a salad. Although this soup is vegan, you can easily make it with dairy by omitting the lemon and finishing with cream. Potatoes and apples also make great additions.



Creamy Celeriac Soup with Ginger Chips and Coriander

Serves 4 to 6

- 2 tbsp. olive oil
- 2 large celeriac bulb
- ½ yellow, white or sweet onion
- 1 tsp. whole coriander seed (toasted and ground) or ½ tsp. ground
- 2 tsp. salt or to taste
- 1 quart (4 cups) homemade vegetable stock, more if needed
- 2 tsp. freshly squeezed ginger juice
- 2 tsp. freshly squeezed lemon juice
- 2 tsp. ginger juice (see below) – you will need three to five 3-inch pieces of ginger for juice and chips, depending on how much you like to add
- ½ cup high-heat oil, such as organic canola or coconut

Heat the olive oil in a pot with a heavy bottom over medium heat. Chop the onion into bite-sized pieces and add it to the pot. Sweat until soft and translucent but do not brown. Cut the ends off of the celeriac, then trim away the peel with a chef’s knife the way you would trim a pineapple. Cut the interior into rounds, then chunks and add them to the onion. Toast the coriander seed until fragrant and grind in a spice mill or crush in a mortar. Add ground coriander to pot along with a handful of salt and sauté a few minutes more. Add stock and bring to a boil, then reduce heat and simmer, partially covered, until celeriac is tender, 20 to 30 minutes. Turn off heat and allow soup to cool before blending to a puree. Return pureed soup to a clean pot and add ginger juice (see below) and lemon juice to taste (you can also finish this soup with cream or crème

fraiche and omit the lemon). Adjust seasonings and salt to taste.

To make ginger juice, grate clean, unpeeled ginger on the wide-holed plate of a box grater, then gather the grated root in cheesecloth and squeeze (you can also use your hands). Add to taste.

To make ginger chips, wash remaining ginger root but do not peel. Slice 1/8-inch thick and put the raw chips into a small saucepan along with about an inch of oil (we use organic canola but any neutral, high-heat oil will work). Bring to a boil and let the ginger fry gently in oil until it just begins to brown (watch it closely). Remove with a spider or strainer and allow to drain on a paper-towel lined plate.

To serve, ladle warm soup into small soup cup and top with a few ginger chips.