

Cream of Turnip Soup

Title: Cream of Turnip Soup

Yield: 8 servings

Cooking Time: ½ hour

Preparation Time: 20 minutes

Category: Soup

Cuisine: Irish

Rating: ★★★★★

Source: Dave Szatkowski

Ingredients

2 cups turnips (coarsely chopped)

2 cups leeks (coarsely chopped)

2 cups onions (chopped)

2 cups celery (chopped)

8 oz butter

32 oz chicken stock

8 tbs flour

1 cup heavy cream

salt and pepper (to taste)

Instructions

1. Place the celery, onion and leeks into a pot with the butter allow the vegetables to sweat.
2. Once the vegetables have sweated for a few minutes add the flour and stir well.
3. Add the chicken stock bit by bit mixing well.
4. When the stock is added, add the turnip.
5. Simmer for about 15 minutes until the turnip is tender.
6. Remove from the heat.
7. Using a blender, blend the soup until smooth.
8. Pass through a sieve to catch any remaining lumps.
9. Put back on the heat for about 5 minutes, salt/pepper to taste, adding cream as required.

Notes

This is also good cold