

## **Truffled Celeriac Bisque**

### **Ingredients**

#### **Serves 8-10**

1 head celeriac, peeled and roughly chopped  
5 potatoes, peeled, washed and sliced  
3 small white onions, roughly chopped  
4 celery stalks, peeled and sliced  
250ml cream  
2 litres water  
4 chicken stock cubes  
4tsp truffle oil

### **Method**

Add all the ingredients apart from the cream, stock cubes and truffle oil to a pot.  
Bring to the boil then add in the stock cubes  
Simmer for 35-40 minutes then blend with a hand blender or food processor.  
Slowly add the cream until desired consistency is reached.  
Adjust seasoning with salt, white pepper & truffle oil then serve.