

Carrot and Celeriac Soup

from Ruth Meier, worker share

2 Tbsp olive oil
3 ½ cups shredded carrots
1 large onion, chopped
1 cup shredded celeriac
1 Tbsp flour
1 tsp salt, or to taste
½ tsp pepper
4 cups stock

Melt oil in soup pot, brown onion, stir in flour, and add broth. Stir while heating to boiling and cook for two minutes. Add remaining ingredients and let simmer one hour. Puree in blender. Serve hot, for six.