

## Celeriac and Leek Soup

2 Tbsp olive oil  
2 leeks (white and pale green parts only), chopped  
3 cups broth  
2 lb celeriac, cut into 1/4 inch slices  
1 lb potatoes, diced into 1-inch cubes  
2 cups milk  
1/4 cup minced fresh parsley or chives  
3 Tbsp minced red onion  
2 tsp grated orange peel

Heat oil in a heavy large saucepan over medium-low heat. Add leeks and sauté until tender, about 10 minutes. Add broth, celeriac, and potatoes. Cover and simmer until vegetables are very tender, about 45 minutes. Puree broth mixture in blender or processor until smooth. Return to saucepan. Add milk to thin the soup to the desired consistency. Serve, garnished with parsley, onion, and orange peel.