

CREAMY SOUP WITH CELERY ROOT, PARSLEY ROOT AND PEARS

Serving 8

INGREDIENTS:

1 middle size celery root

3 parsley roots

2 fresh pears

half of leek

1,5 l veggie stock (if you don't have time to make it you can use ready to go organic veggie stock in a bottle or box)

250 ml heavy whipping cream

4 slices of bacon

10 g butter

fresh chopped parsley

5 g chili powder

pinch of cinnamon

salt and pepper for taste

PREPARATIONS:

1. *Melt butter in a large pot and put peeled and cut celery, parsley, leek and pear. Fry for a little.*
2. *Add veggie stock and let it boil for around 15min until the vegetables are soft.*
3. *Use blender to mix everything. Add salt, pepper and chili and cream.*
4. *Bake bacon in the oven, 200C degrees around 8 min til crispy.*
5. *Serve soup with bacon and fresh chopped parsley.*