

POTATO SOUP

450° oven roast: fennel - sliced
carrots - sliced long wise
garlic - whole
onions - sliced

⌚ (20 minutes and check)

My Pot



1/2 onion
3 cloves garlic
1/2 celeriac root

Kid's Pot



1/2 onion
2 cloves garlic
1 cup celery

Gently sauté the onions, garlic and celery root or celery. Take time to let the flavors become friends. (10-20 minutes) ⌚

Add 6 potatoes.

peel & cut, add to the pot & add broth.

* Remember the smaller the size the quicker they cook. 10 minutes, check to see if the potatoes are fork tender - you know, jab them with a fork & see what happens. If it doesn't go in easily then they aren't done.

Use the "zoener" to blend all the ingredients and add enough broth so you like it!

garnish with: fennel
carrots
garlic
onions

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