



Preparation time: 30 minutes

Cooking time: 40 minutes

Ingredients for 6

- 2 tablespoons butter
- 2 leeks, sliced
- 4 garlic cloves + 1, crushed
- 4 celery roots, peeled and cubed
- 4 cups veggie stock
- 4 tablespoons heavy cream
- 1/2 cup walnuts, chopped
- 4 tablespoons olive oil
- 4 tablespoons parmesan cheese
- 4 tablespoons chopped parsley
- Salt and pepper

Celery Root Soup

A spiced up celery root soup to escape the ambient gloominess.

Preheat the oven to 350F.

In a large pot, heat the butter on medium heat and sauté the leeks, 4 of the garlic cloves and the celery root until softened, about 5 minutes. Season with salt and pepper.

Add the stock, cover and cook for 20 minutes.

In the meantime, spread the walnuts on a baking sheet and bake for 7 minutes. Set aside and let cool.

In a food processor, mix the walnuts and parsley. Transfer to a bowl and mix in the oil, remaining garlic clove and parmesan cheese. Season with salt and pepper and set aside.

Puree the soup in a blender and stir in the cream.

Server the soup topped with the walnut mixture.



Preparation time: 30 minutes

Cooking time: 40 minutes

Ingredients for 4

- 1 head cauliflower, broken into small florets
- 1 large celery stalk, sliced at an angle
- 5 tablespoons hazelnuts
- 1/3 cup parsley leaves
- 1/3 cup pomegranate seeds
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1 tablespoon sherry vinegar
- 1 teaspoon maple syrup
- Olive oil
- Salt and pepper

Colorful Cauliflower Salad

Cauliflower is so nutty and flavorful. So when you can make it colorful as well, it's a total winner! This salad brings you a taste of middle-eastern flavors and makes you travel afar a bit...

Arrange the cauliflower on a baking sheet lined with aluminum paper, and sprinkle with 3 tablespoons olive oil. Season with salt and pepper.

Broil until slightly charred, about 15 minutes. Transfer to a large bowl and set aside.

Preheat the oven to 350F and bake the hazelnuts for 10 minutes. Allow the hazelnuts to cool then cut in half.

Add the hazelnuts, celery, parsley and pomegranate to the cauliflower.

When you are ready to serve, add the cinnamon, allspice, maple syrup, sherry vinegar and 2 tablespoons olive oil. Mix well and adjust seasoning.