Jerusalem Artichoke Soup



3kg Jerusalem artichokes

Olive oil

150ml non alcoholic white wine

6 Garlic Cloves

3 brown onions

2 celery sticks

3 tablespoons fresh thyme leaves

3 litres vegetable or chicken stock

Salt, pepper

100ml cream

Fresh thyme leaves, to serve

Method:

* Peel and finely dice onions.
* Peel and slice garlic. Dice celery
* In a heavy based large pot, heat olive oil.
* Gently fry celery, thyme, onion and garlic until soft and transparent.
* Wash, scrub and roughly chop Jerusalem artichokes.
* Add white wine to pot cook for 1-2 mins or until wine is absorbed.
* Add Jerusalem artichokes.
* Cook for 5 minutes to combine all the vegetables.
* Season with salt and pepper
* Add stock to pot to cover vegetables and simmer until artichokes are soft.
* Puree with stick blender or food processor starting with the solids and then add liquid gradually until desired consistency is achieved.
* Pass through a strainer and return to the pot.
* Add the cream and heat through.
* Taste and adjust salt and pepper (seasoning) to suit your taste and serve with bread (dinner rolls, etc)