Creamy Kohlrabi and Potato Soup with Winter Savory

Ingredients:

1 Large kohlrabi (or 1-2 small), cubed  
3 Medium size Yukon gold potatoes (or another boiling variety), cubed  
6 Tbsp unsalted butter  
1 Cup of whole milk or more if needed  
1 Small size onion, chopped  
2 Cloves of roasted garlic  
Sea Salt and white pepper to taste  
2 Tbsp of finely chopped winter savory

Method:

1.  Place water in a stock pot.  
2.   Peel Kohlrabi and potatoes and cut into cubes.  Lightly salt the water. Add kohlrabi and potatoes to the pot and boil. Once fork tender, remove from heat and drain the water.  Cover pot and let it sit for 5 minutes allowing excess moisture to be absorbed by the vegetables. Add 4 tbsp of butter and cover pot.  
3. In the meantime, add the 2 tbsp of unsalted butter to a saucepan and saute the onion until golden.  Add the roasted garlic to the onion and cook for an additional 3 minutes. Set aside.  
4.  In a small pot bring the milk to a boil. Remove from heat.  
5. In a high speed blender, add all ingredients except milk. Cover and puree.  Add milk as needed to achieve your desired consistency.  
6. Transfer pureed soup to a heat resistant container and keep it warm in the oven until ready to serve.

Enjoy!