[](http://goop.com/recipes/leek-and-celery-root-soup/)

**TIP**

**Be vigilant while cleaning celery root, otherwise it can be a bit stringy.**

**LEEK AND CELERY ROOT SOUP**

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**GOOP**

*Celery root replaces potatoes in our detox version of vichyssoise (but any root vegetable will do). This simple soup can easily be made vegan with vegetable stock.*

**SERVES 2-4**

2 medium leeks, white and light green part only

2 tablespoons olive oil

salt

3 garlic cloves

1 teaspoon thyme leaves

1 medium piece celery root, peeled and cut into 1 inch pieces (about 1 pound)

2 ½ cups chicken (or vegetable) stock

1 ½ teaspoons lemon juice

1. Cut the leeks in half, and rinse very well, then cut into 1/3 inch slices. Sauté leeks in olive oil with a pinch of salt for about 10 minutes, until tender but not browned. Add garlic and thyme, and sauté 3 more minutes.

2. Add celery root, a pinch of salt, and a generous grinding of black pepper.

3. Add the chicken stock, bring to a boil, then reduce the heat to a simmer. Cover and cook for 20 minutes, or until the celery root can be easily pierced with a knife.

4. Blend in a powerful blender until very smooth.

5. Add lemon juice and taste for seasoning.