

GARLIC SCAPE SOUP

----- Recipe -----

INGREDIENTS

For the Soup

(Makes 4, 2-cup servings)

1	celeriac root (about 15 oz or 475g)
4 Tbs	olive oil
5-6 oz	garlic scapes, chopped (145 g, from about 40 scapes)
3 stalks	celery
1/2	red onion
1	shallot
1 oz	parsley
2-3 sprigs	rosemary
4 cloves	garlic scapes, chopped
1/2	lemon
32 oz	broth of your choice, divided (this can be chicken, vegetable, beef, bone, etc.)
1/2 tsp	salt
1/2 tsp	pepper

For Garnish

2 Tbs	pine nuts, toasted
4 tsp	olive oil
1 oz	feta cheese, crumbled
a few sprigs	parsley
8	baby garlic bulbils
1 Tbs	German Giant variety garlic bulbil flower buds, optional



INSTRUCTIONS

1. Start by toasting the pine nuts. Place pine nuts on a baking tray and place under the broiler for about 3 to 4 minutes, being sure to check them every minute or two, and taking the baking tray out of the oven to toss the pine nuts around, ensuring even toasting. Once toasted, set aside for use as a garnish at serving.
2. Rinse your celeriac and go ahead and slice off any particularly nubby bits, then lightly peel a little bit. (I generally do this with a paring knife vs a vegetable

peeler.) Chop the whole celeriac root into approximately 1-inch cubed pieces.

3. Snip the bulbils, the top flower bud portions, off your garlic scapes and set aside for garnish.

Take one scape stem and find the portion that starts to give quite a bit more resistance when you gently bend it, and trim the scape stem at that point. Lay that trimmed scape stem next to the others and trim the rest of your scapes. Discard the woodier bottom ends. Keep the tender ends and chop those into 1-inch pieces.

4. Chop your 3 celery stalks into 1-inch pieces.
5. Chop your 1/2 red onion and your 1 shallot into 1-inch pieces.
6. Pluck the leaves from your 2-3 rosemary stems and the leaves from your 1 ounce of parsley.
7. Heat 4 Tbs of olive oil in a large, heavy bottom soup pot, such as a Dutch Oven, over **medium heat**, for about 3 minutes.

Add all ingredients up to this point to the heated oil and toss to coat.

Sauté for about 5 to 7 minutes, until the celery root and onions begin to soften and brown slightly.

8. Peel and smash your 4 garlic cloves and add them to the pot.

Squeeze in the juice of your 1/2 lemon. (You can add the lemon rind as well, but you may want to remove it near the end before blending the soup.)

9. Once your celeriac and onions have browned slightly, add 20 ounces of broth (reserve the rest for blending, later.) Add 1/2 tsp salt and 1/2 tsp black pepper, and stir to combine.

Bring everything to a boil, then reduce to a simmer and allow to simmer for 30 minutes, stirring periodically.

10. In the meantime, prepare the garlic bulbils for garnish by grilling as follows:

Preheat your grill to medium heat (about 300-350 °F). Make a pan out of aluminum foil. Trim any particularly wispy ends of the bulbil that will tend to burn too quickly. (This is akin to giving each bulbil a little haircut, trimming off the dry dead ends.) Toss the bulbils in olive oil and sprinkle with salt and pepper.

Lay them on the foil tray all facing the same direction and grill with the thicker, flower bud portion towards the hotter part of your grill. **Grill for 3 to 4 minutes per side, rotating each bulbil until two or 3 sides are browned and caramelized, blistered and crispy.** (You want them just shy of burnt.)

Once grilled, remove from the heat and set aside until serving time.

11. While stirring your soup, check every now and then to see if cubes of celeriac can be pierced with a fork.

After simmering for 30 minutes, and once each cube of celery root you've picked up can be pierced by a fork, **remove the pot from the heat and allow to cool for at least 10 minutes.**

12. Once the soup is cool enough to blend, (it can still be warm, but it can be a bit hazardous to blend while still steaming hot,) transfer the soup to a blender and add another few ounces of the reserved broth.

Blend until very smooth and creamy.

(Depending on your blender, you may find you need to blend the soup in batches, and that's just fine.)

13. Once the soup is fully blended, return it to the soup pot. Return the pot to medium-low to reheat.

Add any remaining broth.

Add enough broth to get the consistency that you like. I like my scape soup the consistency of a good spring pea soup, or just less thick than cream of mushroom soup, for examples.

14. Toast some crusty bread to serve alongside if you'd like.

15. Once the soup is heated, ladle into serving bowls and garnish as follows:

Drizzle a few nice swirls of olive oil and sprinkle a stripe of crumbled feta cheese.

Sprinkle on some toasted pine nuts along the line of feta.

Sprinkle a few leaves of parsley.

If you're also able to find German Giant Scapes, sprinkle some of their peppery, purple flower buds for a garlicky, peppery bite.

And last but not least, lay a couple of the Crispy Grilled Baby Garlic Bulbils you prepared earlier.

16. **Enjoy!**