

## Chef from the Hood Recipes



**Chef:**  
Steve Litke

**Restaurant:**  
Farmhouse Inn

**Recipe:**  
Truffled Root Vegetable Soup!

The Farmhouse Inn's new series of prix fixe Monday night "Chef's Choice" dinners starts with a first course of this incredibly aromatic winter soup. Chef Stephen Litke likes using ingredients that are readily available, locally grown and often overlooked by the home chef.

So if you are adventurous, you'll find his soup is easy to make and worth the effort too, even if some of the ingredients are unfamiliar. If not, it's perfectly fine to skip the peeling and prepping and book a table for this Monday.

But get on it! Since the main course will be Stephen Litke's not-to-be-missed braised short ribs, the 40 or so seats will fill up fast. Recipe serves 6 to 8.

### Ingredients:

- ❖ 2 tablespoons butter
- ❖ 2 leeks
- ❖ 1 celery root (about 1 lb.)
- ❖ 2 large parsnips
- ❖ 4 parsley roots
- ❖ 2 fresh sprigs of thyme
- ❖ 2 bay leaves
- ❖ 8 to 10 cups chicken stock (or vegetable stock)
- ❖ 1/4 cup heavy cream
- ❖ Kosher salt & fresh ground black pepper (to taste)
- ❖ truffles: (1 ounce of black winter truffles OR 3 ounces truffle butter OR a drizzle of truffle oil)

### Prep:

Trim and wash leeks, thinly slice and spin dry. Peel and dice celery root, parsnips and parsley roots. If using fresh truffles, chop fine with a very sharp knife.

### To cook:

Slowly sauté vegetable in butter, sweating them under a cover for 10 to 15 minutes. Add thyme, bay leaves and stock.

Boil then simmer for 20 to 25 minutes or until the vegetables are fully cooked.

Add cream and simmer for another 5 minutes. (If using truffle butter, whisk it in at this point.)

Pour soup into blender or use a hand blender to puree soup. (If using fresh truffle, add before blending. Hot liquids expand, use caution and blend in batches if needed).

Taste, season with salt and pepper and serve immediately.

(If using truffle oil, drizzle a small amount on soup before serving.) Enjoy!