

Celery Root Soup



you will need:
2 tbsp. butter
1 large Celery Root (about 4" - 5")
peeled and cut into chunks
1 large Onion
3 cups of veggie or chicken broth
20 grams of dried Porcini Mushrooms
1/2 cup heavy cream

Coarsely chop onions and fry over medium heat until they start browning about 5 min. Meanwhile soak Porcini in warm water and rinse well twice to get rid of the sand. Add Celery and Porcini to the onions, stir and fill with broth. Bring to a boil, reduce heat and simmer until Celery is very soft about 30 min. With a hand blender puree soup, add more broth if too thick and finish with the cream.

Approximately 10 servings

Enjoy, Markus

Revive
Your Tastebuds
& *Rejuvenate*
Your Soul



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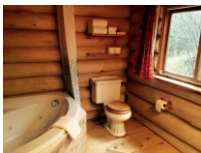
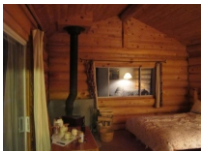
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**REVIVE YOUR TASTEBUDS
& REJUVENATE YOUR SOUL**

Our philosophy is to share and protect the natural beauty and unique wilderness opportunities as well as to provide world class service in hospitality. Spend a rejuvenating night in one of our rustic log cabins, complete with Jacuzzi bath tub. It's the perfect ending to your delectable meal.



We are by reservation only.
One dinner sitting at 7:00 pm.
First reservation chooses the main entree for all.
Open Thursday to Sunday
and other days upon request, year round.



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