

Roasted swede soup

Ingredients

- 1 swede, peeled and cut into cubes
- 2 tbsp olive oil
- salt and freshly ground [black pepper](#)
- 1 [onion](#), finely chopped
- 2 [carrots](#), finely sliced
- 2 stalks [celery](#), finely sliced
- 1 clove [garlic](#), crushed
- 50ml - semi skimmed milk
- 6 stalks fresh [thyme](#), leaves only
- 1.25 litres/2 pints [vegetable stock](#)
- Fresh thyme leaves to garnish

Preparation method

1. Preheat the oven to 200C/400F/Gas 6.
2. Place the cubes of swede in a roasting tray. Drizzle over two tablespoons of the olive oil and season.
3. Roast in oven for 25-30 minutes until golden brown and tender, stirring occasionally.
4. Meanwhile, heat the remaining tablespoon of oil in a large heavy-based saucepan, stir in the onion, carrots, celery, garlic and thyme leaves and fry for 4-5 minutes until softened but not browned.
5. Add the roasted swede to the pan and pour over the stock.
6. Bring gently to the boil, cover and simmer for 25-30 minutes, stirring occasionally.
7. Purée the soup in a food processor or liquidiser until completely smooth. Pass through a sieve for an extra fine texture if preferred.
8. Transfer the soup back to a clean saucepan. Stir in the milk.
9. Gently heat through and adjust the seasoning if necessary.