

**Ingredients:**

(4 servings)

2 small carrots, chopped (1/2 cup)  
1 celeriac root, peeled and chopped (1 1/2-2 cups)  
3 medium leeks (white part only), sliced (2 cups)  
(save the green parts of the leek)  
4-5 yellow potatoes, peeled and chopped (3-4 cups)  
4 cups of chicken broth  
2 or more cups of water  
1 cube fish bouillon (optional)  
salt, pepper, garlic salt  
a pinch of nutmeg and saffron  
1-3 Tbs. whipped cream (optional)  
1 pound small cooked bay shrimp  
parsley

**Directions:**

Peel the carrots, celeriac and potatoes and cut into small pieces. Put them in a large pot with the water and stock. Wash the sliced leek thoroughly in water to remove any dirt, and add it to the soup. Wash the green parts of the leek and tie them together with several parsley sprigs, and add to the soup. Dissolve the fish bouillon cube in hot water and add. Cook the soup covered for 20-30 minutes until the vegetables are soft. Remove the bundle of soup greens and discard. Season the soup with salt, pepper, garlic or celery salt, some fresh ground nutmeg and a pinch of saffron. Add the whipped cream. Puree the soup in a mixer or with an immersion stick. Heat the soup and season to taste. If the soup is too thick, thin it out with water or milk. Ladle the soup into bowls, add a handful of shrimp and sprinkle with chopped parsley.

*Guten Appetit!*

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