

Roasted Garlic, Onion and Potato soup

2 cups of diced Celery Root
2 cups diced **Earth Fresh White Mashing/Puree** Potatoes peeled
2 cups chopped onions
3 cloves Roasted Garlic
 $\frac{1}{4}$ cup dried Onion
 $\frac{1}{2}$ tsp Nutmeg
1 - 900ml of Vegetable stock
2 cups white wine
1 cup Cream Cheese
Season with Salt and pepper

Directions

(Note I use a pressure cooker, if using a stock pot add 1 more hour for cooking)

1. Add all ingredients except cheese and Salt and pepper to a pressure cooker. Seal the lid and place over med/high heat, bring up to heat or when the safety valve clicks ups and than reduce heat to low and continue to cook for 25 minutes
2. Remove from heat and let cool for 5 minutes release steam, than remove lid when safety valve has gone down. Puree soup and add **Cream Cheese** and season with salt and pepper