

Roasted Garlic, Turnip and Chervil Soup

Catriona Coghill, a finalist in our Scottish Soup Competition, describes herself as a mother of five, taxi-driver, housewife and hotelier. As the latter, she helps to run a family hotel, the Sligachan, on Skye at the foot of the Cuillins, much beloved by climbers and hill walkers. The hotel restaurant serves mainly seafood and vegetarian cuisine to which Catriona contributes. The inspiration for this original recipe came to her in bed at 4.00am. Having wanted to do something with the turnip, which Catriona feels is much undervalued in Scottish cookery, it suddenly struck her that roasted garlic was the answer she had been looking for. What an excellent idea!

PREPARATION AND COOKING TIME: 1 HOUR

SERVES: 6

50g (2oz) butter
 1 medium onion, finely chopped
 4 large garlic cloves, unpeeled and roasted
 1 stick celery, finely chopped
 1 turnip, about 225g (8oz), grated
 225g (8oz) potatoes, peeled and thinly sliced
 900ml (1½ pints) light chicken stock (see page 7)
 2 tablespoons double cream
 2 tablespoons finely chopped fresh chervil
 salt and freshly ground black pepper

Melt the butter and cook the onion gently until soft in a covered saucepan, without colouring. Peel the roasted garlic and add to the pan along with the celery, turnip and potatoes. Cook for 2 minutes, then add the stock. Cover, bring to the boil and simmer gently until the vegetables are tender. Cool a little, then purée in a liquidiser. Return to a clean saucepan and reheat gently, adding the cream and chervil. Taste for seasoning and serve.