Soups / Belgium

Clear soup with white beans and celeriac · Belgium

A clear broth with drained cooked white beans, celeriac and a Belgium-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 600 g celeriac
- ☐ 1300 ml low-salt vegetable stock
- ☐ 20 g wholegrain mustard
- ☐ 2 g dried thyme
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste

Let's make it.

01 Clean the celeriac and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the celeriac and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the wholegrain mustard, dried thyme, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-be-13-09-8fc487a