

POTATO SOUP *with Cherubic Heavenly Young Gouda*

Ingredients

2 medium red potatoes, diced
 1 small celeriac, trimmed, peeled and diced
 1 medium cauliflower head, roughly chopped
 1 tbsp olive oil
 1 large leek, chopped
 4 cloves garlic, minced
 4 cups vegetable stock

4 oz. of Cherubic Gouda, shredded
 6 slices bacon, crumbled
 ½ cup of Greek yogurt
 1 bunch chives, chopped
 1 bunch scallions, chopped
 1 tsp Kosher salt
 1 tsp black pepper



Directions

Preheat the oven to 375° F. Toss celeriac and cauliflower in 1 tbsp of olive oil and transfer to a baking sheet. Bake until lightly browned, about 25-30 minutes. Set aside. Cook bacon in a cast iron skillet over low-medium heat until crisp. Transfer bacon to a paper towel-lined plate and set aside. Add one tablespoon of bacon droppings to a Dutch oven or stockpot over low-medium heat. Once the bacon droppings are hot again, add in the chopped leek and cook until translucent, about 5 minutes. Add the garlic and cook for an additional 2 minutes, stirring continuously. Add the roasted vegetables, diced potatoes, vegetable stock, salt and pepper into the pot and bring to a boil. Cover and reduce heat to medium to simmer. Cook until the potatoes are tender, about 15-20 minutes. Remove from heat. Using an immersion blender, blend the soup together until you have a creamy, thick soup. Pour back into the pot and cook until warmed through. Dish the soup into bowls and top with shredded Cherubic Gouda, Greek yogurt, bacon bits, chives and scallions.