

## **Kohlrabi & Fennel Soup**

Taken from Green Cuisine, an Organic Vegetable Cookbook by Anna Ross

Serves 6

2 Medium Kohlrabi  
1 Fennel Bulb  
1 large onion  
2 tb sp Oil  
1.5pints veg stock  
300ml Milk ( Dairy, soya or Rice milk)  
Salt & pepper

Slice the Kohlrabi, fennel and onion and sauté in hot oil for 10 minutes, stirring occasionally.

Pour in the stock and season to taste with salt & pepper.  
Bring to the boil, cover and simmer for 25mins until the vegetables are tender.

Transfer to a liquidiser and blend until smooth.

Add the milk and reheat gently before serving.