

## Spotlight on Lynda of TasteFood

### Recipe by Lynda Balslev, Headnote by Liz The Chef

This is my chance to salute Lynda Balslev, food writer extraordinaire, an incredible chef (trained at Le Cordon Bleu de Cuisine in Paris) and a lovely, kind person who always has time for new food bloggers like me.

I first noticed her bright green apple avatar during competitions on the food52 site. Later on, I began following [TasteFood](#) on Twitter and Facebook, impressed by her creative posts.

During a recent lunch, Lynda admitted that she doesn't often rely on cookbooks, preferring to develop her own recipes. I hope you will visit her beautiful site to enjoy both her recipes and brilliant photographs.

Hard as it was to focus on just one recipe to feature here, I picked Lynda's *Cauliflower and Celery Root Soup with Truffle Oil and Crispy Kale*. This delicious soup recipe is actually a two-for-one, and the kale chips have become a favorite snack in our household. My husband recently asked for another batch of "green potato chips"!

## Cauliflower and Celery Root Soup with Truffle Oil and Crispy Kale

**Serves 4-6**

### Soup:

- 1 tablespoon olive oil
- 1 medium celery root, peeled, cut in 1 inch cubes
- 1 medium cauliflower, cut into 1 inch pieces
- 2 garlic cloves, minced
- 4 cups chicken stock
- 2-inch chunk of Parmesan cheese
- 1/2 cup heavy cream
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- truffle oil

1. To prepare the soup, heat the olive oil in a large pot over medium heat. Add the celery root and cauliflower and cook for 3 minutes without browning. Add the garlic and cook for 1 minute.

2. Add the chicken stock and cheese. Cover and simmer until vegetables are very tender, about 30 minutes.
3. Carefully transfer small batches of the soup to a food processor and puree until smooth. Return to soup pot.
4. Add cream, salt and pepper and additional chicken stock if needed. Simmer for 5 minutes and serve. Garnish with crispy kale leaves and a drizzle of truffle oil.

**Kale:**

- 6 (or more) kale leaves, halved, tough stems removed
- 1 small garlic clove, minced
- 1 tablespoon olive oil
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper

1. For the kale, toss with garlic, olive oil, salt and pepper on a sheet pan.
2. Bake for about 15 minutes until leaves are crispy but not blackened. (Kale may be prepared a day in advance.)

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