



RECIPE



Celeriac Apple Soup with Maple Cream

Submitted by Wanda Chau, BAH! Bake at Home

Ingredients

- 3 Tbsp.(45ml) Unsalted Butter
- 1 medium Onion, chopped
- 1 large Celeriac, peeled and diced
- 1 small Potato, peeled and diced
- 1/2 cup (120ml) Dry Vermouth
- 4 cups (1L) Vegetable or Chicken Broth
- 3 Apples, peeled, cored and diced
- Juice of 1/2 Lemon
- Hot Water, optional
- Sea Salt & freshly ground Black Pepper to taste
- Fresh Thyme, for garnish, optional
- 1 cup (240ml) Sour Cream
- 1/4 cup (60ml) Maple Syrup
- Crispy Bacon, optional

Directions

1. Melt butter in a pot.
2. Add the onion and gently fry until softened without color.



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3. Add diced celeriac and potato to the pot. Stir well.
4. Pour in dry vermouth, let it reduce to half.
5. Add hot broth to the pot. Bring to a boil and simmer for 20 minutes.
6. Add the diced apple and continue to cook until celeriac, potato and apple are very soft.
7. Blend soup in batches in a food processor or with a hand blender until smooth. You may pass soup through a sieve for a really velvety finish.

If soup is too thick, thin it down with hot water to the desired consistency.

Season soup with lemon juice, salt and pepper to taste.

Whisk maple syrup and sour cream together. Set aside.

Divide soup between warm cups and top soup with maple cream, thyme leaves and crumbled crispy bacon.

Makes 10 cups

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