



APPLE AND SELERIAC SOUP

🕒 5 min. 🕒 40 min. < easy 🍽️ 4 portions

INGREDIENTS

40 g extra virgin olive oil
 few fresh sage leaves
 100 g onion cut into quarters
 ½ sprig celery, cut into pieces
 180 g celeriac cut into pieces 3 cm
 2 green apples, cut into 8
 3 sprigs fresh thyme, leaves only
 800 g water
 1 tbsp vegetable stock paste,
 homemade, or 1 vegetable stock cube
 1 tsp salt
 1 pinch freshly ground black pepper
 100 g sour cream

PREPARATION

1. Place 20 g extra virgin oil and sage leaves into mixing bowl and sauté **3 min./120°C/speed 1**. Transfer in a bowl and set aside.
2. Place 20 g extra virgin oil, onion, celery into mixing bowl, chop **5 sec./speed 5** and sauté **5 min./120°C/speed 1**.
3. Add celeriac, apples and thyme and sauté **3 min/120°C/speed 1**.
4. Add water, vegetable stock paste, salt and pepper, cook **20 min./100°C/speed 1** and min **1 min/speed 5-10, increasing speed gradually**.
5. Add 50 g sour cream and mix **5 sec./speed 4**. Serve with some extra sour cream in each plate and garnish with sautéed sage leaves.