

Creamy Celery, Apple and Cinnamon Soup

45–60 Min

Preparation

1. Cut the celery and onion into cubes. Sauté both in butter in a saucepan, add the white wine and reduce a little.
2. Sprinkle with cinnamon and add the apple juice and heavy cream. Let it cook until the celery is very soft.
3. Puree with a hand blender and pass through a sieve.
4. Before serving, season with salt and pepper and sprinkle with freshly chopped parsley.

HINT: Garnish the soup with green herb oil and deep-fried celery sticks as a special topping.

Ingredients 4 Portions

= Kotányi Produkte

1 Pc.	Celery Bulb, peeled
750 ml	Apple Juice, naturally cloudy
250 ml	Heavy Cream
1 Pc.	Onion, peeled
125 ml	White Wine
1 Tsp.	Cinnamon, Ground
1 Pinch	Sea Salt, Coarse
1 Pinch	Pepper Black, Whole
1	Bunch of fresh parsley