



# APPLE CELERY SOUP (THERMOMIX®)



## QimiQ BENEFITS

- Full flavor with less fat
- Creamy consistency in no time
- Problem-free reheating possible



easy

## Tips

Croutons as an addition

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>80 g</b>	Onion(s), halved
<b>300 g</b>	Celeriac, roughly chopped
<b>80 g</b>	Apple, peeled, halved and cored
<b>60 g</b>	Butter
<b>125 g</b>	White wine (optional apple juice)
<b>400 g</b>	Water and spice paste* or vegetable broth
	Salt
	Black pepper, ground

## METHOD

1. Add the onions, celery and apple to the mixing bowl, chop for 4 sec / speed 5 and push down with the spatula.
2. Add butter and steam 10 min / 120 °C / step 2.
3. Add white wine, water and spice paste or vegetable stock, salt and pepper and cook for 14 min / 90 °C / step 2.
4. Add the QimiQ cream base, purée for 30 sec / step 5-10 gradually increasing, season to taste and serve.