Creamy Celeriac Soup with Coriander Pesto

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Ingredients

For the soup:
2 tablespoons of oil
2 medium size celeriac (celery root)
2 yellow onions
4 cloves of garlic
3 green apples
1 liter of vegetable stock
1 glass of white wine/ semi dry
1 cup of Crème fraiche or sour cream
salt and pepper for taste

For the garnish:
one bunch of fresh coriander (cilantro)
1/2 cup of roasted cashew nuts
olive of oil for consistency
apple vinegar for taste
salt and pepper for taste

optional: 1/2 green apple and chives

Directions

SOUP:
1. Peel all vegetables and fruits, cut into medium size dices.
2. In a large soup pan, heat the oil. Sauté all vegetables and fruits together, being careful not to let them brown. You want a nice white color.
3. Add wine, bring to a low boil. Add vegetable stock. Bring to a boil and then simmer until everything is tender.
4. Blend the soup with an immersion blender for a smooth consistency smooth; stir in cream.
5. Season with salt and pepper to taste.

GARNISH: To make pesto: Place the leaf of coriander (cilantro) and cashew nuts in blender or food processor. Add olive oil and a dash of vinegar; blend everything until smooth. Season with salt and pepper to taste. Pesto should have a smooth consistency for serving on the top of the soup. Optional: Peel and cut into a small dice 1/2 half of a green apple; sauté in a hot frying pan until it is a golden-brown color. Chop chives very finely.

TO SERVE: Place a serving of hot soup in a soup bowl. Spoon pesto on top of the soup. Add fried apples on top of the soup and sprinkle with chives.