

# 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 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.



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