



Apple Curried Soup with Chavrie

NIBBLEDISH CONTRIBUTOR

Ingredients

2 ea Leeks (chopped and washed) 1 C Sliced white mushrooms 2 oz. Vegetable oil 2 ea Granny Smith apples (cut in wedges) 24 oz. Apple cider or juice 7 oz. Coconut milk 2 tsp. Curry powder 1/2 tsp. Turmeric 2 pkg. Chavrie fresh goat cheese (reserve 1 pkg. for garnishing)

Instructions

Sweat leeks and mushrooms in vegetable oil until tender (without color) in a heavy gauge sauce pot

Add apples, apple cider, coconut milk, curry powder, turmeric. Bring to boil simmer for 20 minutes until potato is fully cooked

Add the Chavrie and season with salt and pepper

Pour entire contents in a blender and puree or puree with a hand held mixer

Strain through a fine chinois. And keep warm

Serve hot

Garnish with slices of apple or a dollop of cheese