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