



## Celery Root and Ginger Gold Apple Soup

Try this soup recipe from chef Amanda Freitag of The Harrison for a healthy and warming autumnal meal.

The Martha Stewart Show, October 2009 <http://www.marthastewart.com/315714/celery-root-and-ginger-gold-apple-soup>

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Rated

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- **Yield Serves 6**

### Ingredients

- - 2 tablespoons olive oil
  - 1 medium onion, chopped
  - Coarse salt and freshly ground pepper
  - 6 cups peeled, chopped celery root (from about 2 large celery roots)
  - 1 cup peeled and chopped Yukon gold potatoes (from about 1 potato)
  - 10 cups homemade or low-sodium store-bought vegetable stock
  - 2 cups peeled, cored, and quartered ginger gold apples (from about 2 apples), plus 1 apple, cored and sliced into thin wedges, for garnish
  - 1/4 cup celery leaves or leaves from celery root stem, for garnish

### Directions

1. In a large heavy-bottomed saucepan, heat olive oil over medium heat. Add onion and season with salt; cook, stirring until onions are soft and translucent, 5 to 7 minutes. Add celery root, potato, and vegetable stock; reduce heat to medium-low and simmer until potatoes are soft, 15 to 20 minutes.
2. Add apples and continue simmering for 5 minutes. Remove saucepan from heat and puree using an immersion blender or, working in batches, using a conventional blender; season with salt and pepper. Serve immediately garnished with apple slices and celery leaves.