



APPLE AND CELERY SOUP WITH GINGER AND MINI-TWIST

Preparation: 40 minutes

Ingredients

- 1 onion, chopped
- 2 cloves of garlic, chopped
- 5 cm piece of ginger, chopped
- Rapeseed oil for browning
- 1 medium celeriac, cubed
- 1 large apple, cubed
- 2 potatoes, cubed
- 1 ½ tsp vegetable stock powder
- Herb salt
- Cumin
- 100 ml single cream
- 1 pack Kambly Mini-Twist Cheese

To decorate:

Microgreens, seeds, cayenne pepper flakes, dried apple pieces.

Preparation

1. Fry the onions in the oil, add the garlic and ginger and continue to sauté.
2. Add the celeriac, potatoes and apple and sauté them. Sprinkle in the bouillon powder and deglaze with hot water (enough to cover all the vegetables).
3. Simmer everything until tender, 20 to 30 minutes, adding a little more water if necessary depending on the desired consistency), purée and season with the spices.
4. Pour into bowls, add a dash of cream, garnish as desired and serve with Mini-Twist.