Celeriac soup with apple and walnuts

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	25 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

Taking its inspiration from Waldorf salad, this creamy celeriac soup combines celeriac, apple and walnut to make a refined, hot alternative to enjoy on cold days.

Celeriac

800 g celeriac, peeled, cut into about 3 cm chunks

2 shallots, cut into wedges

¾ tsp salt

Soup

800 ml water

200 g crème fraîche

1 tsp salt

Some pepper

Topping

100 g celeriac, peeled, diced

1 apple, diced

50 g walnuts, finely chopped

1 lemon, 3 tbsp juice

4 tbsp olive oil

Some salt and pepper to taste

Celeriac

Preheat the cooking space to 230 °C using the hot air with steaming mode. Spread the celeriac and shallots over a baking tray lined with baking paper, sprinkle with salt. Put the baking tray into the preheated cooking space and roast for about 25 minutes.

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Put the food in

Hot air + steaming 230 °C for 25 Mins

Soup

Put the roasted celeriac in a pan, pour in the water and bring to the boil. Stir in the crème fraîche and allow to heat through. Finely purée the soup and season with salt and pepper to taste.

Topping

Mix together the celeriac, apple and walnuts in a small bowl. Mix in the lemon juice and oil. Season with salt and pepper to taste. Ladle the soup into bowls and scatter with the topping.

Accessories

Baking tray

Additional information

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