



# Lightly Curried Apple Soup

*With a splash of chilli sherry*



8 servings



15 minutes

## INGREDIENTS

15g butter  
1 onion, chopped  
1 tbsp mild curry powder  
1kg Granny Smith apples, peeled, cored and chopped  
1 litre chicken stock  
175ml single cream  
Juice of 1-2 lemons  
Salt and pepper

## DIRECTIONS

1. In a saucepan, melt the butter and sweat the onion.
2. Add the curry powder and cook for 1 minute.
3. Add the chopped apples, chicken stock and some salt and pepper.
4. Bring the mixture to the boil and simmer covered for about 1 hour.
5. Liquidize the soup, then strain it through a sieve and leave to cool.
6. Add the single cream and fresh lemon juice to taste, then adjust the seasoning as necessary.
7. If you prefer a bit more of a bite, then add a splash of chilli sherry right before serving.

three tree hill

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