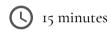




## Lightly Curried Apple Soup

With a splash of chilli sherry





## **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.