

## White Onion, Granny Smith & Riesling Soup

### Ingredients:

20ml	Vegetable oil
20g	Butter
800g	White onions
850g	Granny Smith apple
170g	Leek (white part only)
180g	Celery
150ml	Riesling
1.5l	Vegetable (or chicken) stock
90g	Fresh spinach
24g	Fresh thyme
250ml	Cream
10g	Chives
Salt & pepper	



### Method:

- Peel & slice onions, slice & wash the white part of the leek, dice the celery then sauté off in a pot with the hot oil.
- When the onion is transparent (not brown), add butter, then the sliced apples, retain half an apple for garnish.
- Sauté all ingredients for a few minutes at medium heat, then deglaze with the Riesling, add the stock and bring to the boil.
- Simmer for 20-30 minutes or until all ingredients are soft, then add the spinach and blend until smooth.
- Add cream and bring back to the boil, season to taste.
- To serve, pour the soup in a bowl, and garnish with finely diced apple and chives.