



STREET
WINERY

Apple, Celery Root & Brie Soup

As featured in, *Everything Goes with Sparkling*

Suggested Wines:

Chardonnay Sandstone Reserve

Grandé Cuvee

White Palette

Ingredients:

1 tablespoon extra-virgin olive oil

1 large sweet onion, diced

2 garlic cloves, finely chopped

6 Granny Smith apples, peeled, cored and chopped

4 Red Delicious apples, peeled, cored and chopped

1 large celery root, peeled and chopped

4 cups vegetable broth

2 cups 35% cream

$\frac{3}{4}$ cup white wine

250-gram wheel of Brie, rind removed and cubed (about $\frac{1}{2}$ cup)

salt to taste

1 teaspoon nutmeg

Directions

In a large saucepot, heat oil over medium-high heat until hot. Add onion and garlic, and cook 8 to 10 minutes or until soft.

Sprinkle in nutmeg, add white wine and continue cooking another 3 to 5 minutes until liquid has been reduced.

Stir in apples, celery root and broth, and bring to a boil. Reduce heat to medium-low and simmer about 15 minutes or until celery and apples are very tender.

Transfer mixture to a blender and puree until smooth. Return to saucepot.

In a small pot, over low heat, combine 35% cream and brie and melt until creamy and smooth. Add to the puree and whisk together. Season with salt to taste. Garnish with apple chip.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9

905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com