

Curried Celeriac Soup with Coconut Foam paired with Davis Estates Chardonnay

INGREDIENTS:

Curried Celeriac Soup

2 tablespoons butter
1 cup celery, diced
1 cup onion, diced
2 cups leeks, white part only, washed and sliced
1 rounded tablespoon madras curry powder
2 large celery roots, peeled and chopped (about 5 cups chopped)
½ cup Davis Estates Sauvignon Blanc
6 cups chicken broth
1 teaspoon salt
1 cup cream

SERVES: 8-10

Coconut Foam

½ cup regular coconut milk
½ ounce lime juice
1 tablespoon granulated sugar



METHOD:

Curried Celeriac Soup

- Melt the butter in a medium stockpot over medium heat.
- Add the celery, onion, and leeks, cook until translucent about 6 minutes.
- Add the curry powder and stir and continue to cook for a couple minutes.
- Add the celery root and Sauvignon Blanc and stir well and simmer for 5 minutes.
- Add the chicken broth and salt. Bring to a simmer and cook until the vegetables are tender, about 30 minutes then add the cream.
- Blend the soup in batches in a blender and pass each batch through a fine mesh chinois. Return the soup to the pot to heat through. Taste and adjust seasonings as needed.

Coconut Foam

- Pour the coconut milk, lime juice, and granulated sugar into a whipped cream dispenser.
- Shake then charge the dispenser and shake again.

To Finish

Ladle the hot soup into bowls. Top with a generous dollop of coconut foam. Garnish with toasted shredded coconut, cilantro, and Marcona almonds.