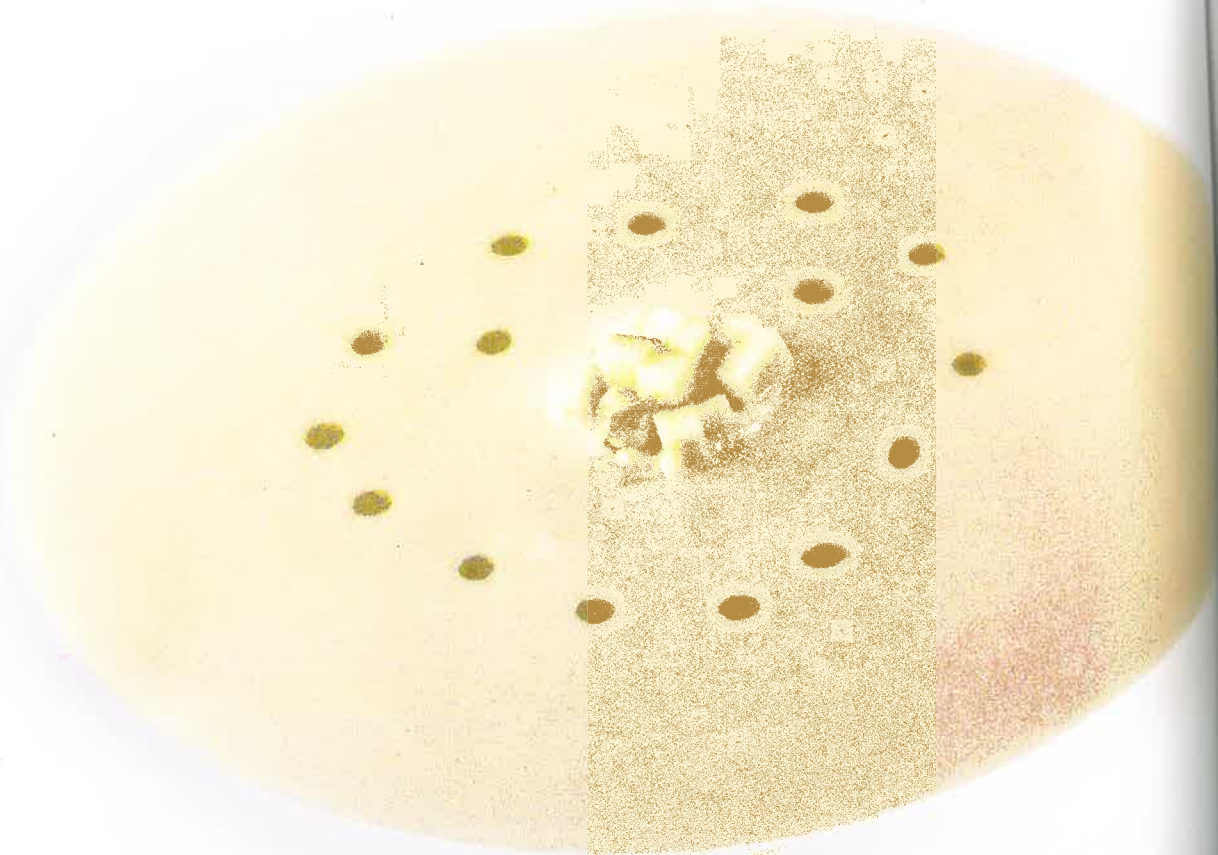


celery root soup *with* granny smith apples

This is the most popular soup I make—people go crazy for it. I first made it for a supper club I started at my friend Ko's jazz place in L.A. Throwing in some diced apples at the end adds a surprise tartness, and dots of chive oil give it a sleek, dramatic finish.



People can't believe this has no dairy, because it looks like a big bowl of honey cream.



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Sea salt
3 tablespoons extra-virgin olive oil
2 medium celery roots, peeled and cut
into 1-inch cubes
2 stalks celery, chopped
1 large onion, chopped
2 quarts faux chicken or vegetable stock
(try Better Than Bouillon brand)

1 bay leaf
1 cup thick Cashew Cream
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Freshly ground black pepper
1 Granny Smith apple, unpeeled,
very finely diced
Chive Oil (recipe follows)

- 1 Place a large stockpot over medium heat. Sprinkle the bottom with a pinch of salt and heat for 1 minute. Add the oil and heat for 30 seconds, being careful not to let it smoke. This will create a nonstick effect.
- 2 Add the celery root, celery, and onion and sauté for 6 to 10 minutes, stirring often, until soft but not brown. Add the stock and bay leaf, bring to a boil, then reduce the heat and simmer for 30 minutes. Add the Cashew Cream and simmer for an additional 10 minutes.
- 3 Working in batches, pour the soup into a blender, cover the lid with a towel (the hot liquid tends to erupt), and blend on high. Season with salt and pepper to taste. Ladle into bowls. Place a spoonful of the diced apple in the center of each serving, drizzle the Chive Oil around the apple, and serve.

Makes 6 servings

Prep time: 1 hour, 10 minutes

* chive oil

1 small bunch chives
½ cup canola oil
Pinch of sea salt and freshly ground black pepper

Blanch the chives for 30 seconds in boiling water, then drain and chill in an ice bath. Drain, wrap the chives in a towel, and squeeze the moisture out. Place in a blender with the remaining ingredients and blend for 2 minutes. Strain through a fine-mesh sieve. Put the chive oil in a plastic squeeze bottle with a small opening or use a spoon for drizzling it on the soup.

Makes ½ cup