

## Kohlrabi and Apple Soup

1 tbsp butter  
½ kohlrabi, peeled and diced  
3 cloves garlic, thinly sliced  
¼ cup finely diced red onion  
¼ cup diced Honeycrisp apple  
Pinch each of nutmeg, thyme, and  
cayenne  
1 tsp salt  
2 cups water

For the topping:

3 tbsp butter  
¼ cup roughly chopped cashews  
¼ cup very finely diced Honeycrisp apple  
1 tsp dried parsley



This is, perhaps, the easiest and most satisfying soup I've ever made. It's an unusual flavor combination that deeply nourishes and wakes up the senses. Apple in a soup? How unusual! I'd advise you don't tell people what it is when you serve it and see if they can guess the combination. This soup is light and would make a good lunch or a first course for dinner, if that's how you like to do dinner.

This soup is served hot, but would also be delicious cold, with a drizzle of cream instead of the brown butter topping.

For the soup: put all the ingredients in a medium saucepan, and simmer until everything is tender. Blend until very smooth. You might need to add a bit more water to get the consistency you want. You don't want a puree, but it shouldn't be like water either. Taste and adjust for salt and spices. A splash of apple cider vinegar might also be nice if your apple isn't very apple-y. Serve in pretty bowls with the brown butter topping drizzled on top.

For the topping: melt the butter over medium heat. Allow to bubble and brown just a little, and then add the nuts and apple. Let cook for a few minutes, stirring frequently. Once fragrant and toasted, add in the dried parsley and immediately drizzle over soup with a spoon.