

Celeriac Root and Apple Soup with Dungeons Crab

To all my friends who don't have Dungeness crab available, I think lobster or shrimp would be great, maybe even scallops. It would make a special Valentine's dinner

I would not omit the marsala , it adds a great flavor. I bought a small box at *Whole Foods* called Tandoori Marsala. The original recipe used garam masala. I don't know the difference. I used different variety of apples that I bought at the Farmer's Market . The original recipe called for granny smith apples. Peeling the celeriac root can be tricky. I use a pairing knife and try not to cut myself. As soon as you peel and cut the celeriac into slices put them in cold water with a splash of lemon juice to prevent them from discoloring.

Ingredients:

serves 4

2 TBS olive oil
2 TBS butter
1 medium yellow onion, peeled and chopped
2 garlic cloves, peeled and chopped
5 + cups chicken broth
1 large celeriac root (about 1 ½ pounds), peeled and sliced
3 medium sized apples, peeled and sliced
1 tsp. salt
¼ tsp. graham masala
¼ tsp. freshly ground pepper

Crab Topping:

4 TBS butter
½-1 cup crab meat
2 tsp. chives, chopped

Directions:

Heat the oil and the butter over medium heat in a large pot, add the onions and sauté them for about 5 minutes until they get soft. Add the garlic and masala and sauté for an additional minute. Add the chicken broth, the celeriac, the apples and the rest of the spices.

Bring to a boil over high heat , then reduce the heat and simmer covered for about 20 minutes or until the celeriac is soft. Put the pot in your kitchen sink and puree with an immersion stick until the soup has a smooth and silky consistency. You can also puree the soup in a blender if you don't have an immersion stick.

In the meantime heat the butter in a frying pan over medium stirring it frequently until the butter turns into a warm brown, do not burn it. This process takes about 4-6 minutes. Add the crab to the butter to warm.

Pour the hot soup into into serving bowls and spoon the crab and butter over the soup.

Sprinkle with chives.

Guten Appetit !

Recipe by Caroline Chambers in the winter addition of "edible Monterey"

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