

Golden Delicious apple- cream soup with South Tyrolean Speck

Ingredients

1 shallot, chopped
1 tablespoon butter
2 South Tyrolean Golden Delicious apples
50 ml white wine
some flour
600 ml vegetable soup
100 ml milk
100 ml cream
spices:
some fresh chili
little ginger
little lemon zest

1 tablespoon cold butter
Salt and pepper
South Tyrolean bacon cut into strips

Preparation

- Peel the apples, remove the seeds and chop coarsely.
- Heat a pan and sauté without color the shallots in the butter.
- Add the apples.
- Dust with flour, deglaze with white wine and add the soup, cream and milk.
- Add the red pepper (to taste), ginger and lemon zest and simmer over low heat for approx. 20 min.
- Put everything in a blender together with the cold butter and serve with strips of bacon previously roasted in a pan.

Good appetite