

# SILKEN TURNIP SOUP

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## INGREDIENTS

2 Tablespoons  
Grapeseed Oil

1 Cup Sweet Onion,  
diced

1 /2 inch piece of  
Ginger, peeled &  
minced

1/4 Cup Rice Wine  
Vinegar

4 Cup Turnip, peeled &  
diced

2 Cups Water

1/8 teaspoon White  
Pepper

1 teaspoon Salt

1/3 Cup Heavy Cream  
(optional)

## DIRECTIONS

Heat oil in a medium saucepan over medium heat.

Add onions. Cook until translucent but without any color or brown edges, about 6 - 8 minutes.

Add ginger and stir until fragrant before pouring in vinegar.

Reduce liquid by 50% before adding turnips and then enough water to cover, about 2 cups, as well as salt & pepper.

Bring to a boil, reduce heat and continue to cook until tender, about 20 minutes.

Remove from heat and let the mixture cool for 10 minutes.

Pour into a high-speed blender along with cream if using, and purée until very light & bright white — be very careful not to have the hot liquid fly out of the blender when in use!

Taste for seasoning and adjust if necessary.

Serve with Honey-Caramelized Apples & Turnip Chips.