**CURRIED CARROT AND APPLE SOUP**

Chefs Tamalpais Star and Mark Slawson make an astounding variety of things, ranging from upcycled flour sack kitchen towels to carrot soup. This soup can be refrigerated overnight. Reheated gently before serving

**INGREDIENTS:**

1. 4 Tbs. unsalted butter
2. 1 medium onion, chopped
3. 1 medium leek, halved lengthwise and thinly sliced crosswise
4. 1 medium fennel bulk, cored and chopped
5. Salt and pepper to taste
6. 2 lbs. carrots, cut crosswise into ¼-inch rounds
7. 1-1/4 lbs. celery root, peeled and chopped
8. 1 Granny Smith apple, cored and chopped
9. 7 gingersnap cookies
10. 1 Tbs. Madras curry powder
11. 2. Garlic cloves, crushed
12. 1 Tsp. finely grated peeled fresh ginger
13. 2 Thyme sprigs
14. 2 quarts chicken stock
15. 1 cup sour cream
16. 1 Tsp. apple cider vinegar
17. Toasted pumpkin seeds, chopped mint and cilantro, for garnish

**DIRECTIONS:**

In a larger saucepan, melt the butter. Add the onion, leek, fennel and a generous pinch each of salt and pepper and cook over moderately high heat, stirring occasionally, until softened and just starting to brown, 9 minutes. Add the carrots, celery root, apple, gingersnaps, curry powder, garlic, ginger and thyme and cook, stirring, until the carrots and celery root soften slightly, 10 minutes. Add the stock and bring to a boil. Simmer over moderate heat, stirring, until the vegetables are very tender, 25 minutes. Discard the thyme sprigs.

Working in batches, puree the soup in a blender with the sour cream and vinegar until smooth. Reheat the soup if necessary and season with salt and pepper. Ladle the soup into bowls, top with toasted pumpkin seeds and chopped mint and cilantro and serve.