

Indian Summer Hearty Apple Soup

**300 grams Tree Top IQF Granny Smith
Apple Dices (½" x ½" x ½")**
33 grams Tree Top Apple Juice Concentrate
**7.12 grams Northwest Naturals Orange
Juice Concentrate**
**8.2 grams Northwest Naturals Lime Juice
Concentrate**
192 grams water
28 grams chopped candied ginger root
14 grams Calvados apple brandy
102 grams white wine (Riesling)
15 grams golden raisins
90 grams low fat cream
150 grams low fat yogurt
1 grams chopped fresh mint
Pinch of each - cumin, allspice, nutmeg

Place apples in a 4-quart stock pot with the Riesling, Calvados and all remaining ingredients EXCEPT the cream and yogurt. Bring to a boil; reduce to a simmer and cook for 20 - 30 minutes. Remove from heat. Force contents of pot through strainer. Puree ingredients that remain in strainer and add to the liquid. Chill soup over ice.

Whisk in yogurt and cream and serve in iced bowls.

This recipe is from the world famous Prince of Wales Grill at the Hotel Del Coronado in Coronado, California.

INNOVATION WITHOUT DUPLICATION



n o r t h w e s t
N A T U R A L S

www.nwnaturals.com

TREETOP
REAL FRUIT FROM REAL PEOPLE™