Rutabaga Soup with Tart Apple and Mustard Greens

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2½ pounds Rutabaga, reserve 1/2 cup diced small for garnish, the rest cut medium dice
8 oz Onion, medium dice
½ oz Garlic
Pinch Chili flake
¾ tsp Ground fennel
½ tsp Ground nutmeg
4 sprigs Thyme
2 Bay leaves
2 cups White wine
1 qt Vegetable stock
2-4 Tbsp Olive oil, as needed
1 Tart apple (granny smith, mutsu, etc.), peel and dice small
1 Small bunch mustard greens, about 4 oz, cut in chiffonade
½ tsp Chopped garlic
Salt and black pepper to taste

Soup Preparation:
1. In a large sauce pot over medium heat, sauté rutabaga with about 2 Tbsp olive oil.
2. Season lightly with salt and pepper and cook to lightly caramelize, about 5-7 minutes.
3. Remove to a mixing bowl.
4. Add another 2 Tbsp olive oil to the sauce pot and add the diced onions. Cook until translucent and tender, about 3-5 minutes.
5. Add garlic, chili flake, fennel, nutmeg, thyme and bay leaves. Cook in about a minute to get aroma.
6. Deglaze with white wine, and reduce by just over half, add rutabaga back and reduce the white wine until dry.
7. Top with vegetable stock and bring to a gentle simmer. Cook about 10-15 minutes, very gently, until rutabaga is tender.
8. Puree in blender and pass through a medium strainer, adjust seasoning as necessary.

Garnish Preparation:
1. For the garnish, in a sauté pan over medium heat sauté the rutabaga in olive oil, season lightly with salt and pepper and cook until lightly caramelized and tender, about 3-5 minutes.
2. Remove to a mixing bowl.
3. Turn the heat up slightly and return the pan to the stove. Sauté the apple until lightly caramelized and just tender, about 2-3 minutes.
4. Season lightly and remove to mixing bowl with rutabaga.
5. Return the pan to the stove and quickly sauté the mustard greens, adding the chopped garlic when the greens just start to wilt and cook about a minute or two more.
6. Remove to bowl with apple and rutabaga, mix all together and adjust seasoning to taste.
7. Divide between bowls of soup.

As seen in the 2012 Culinary Theater!