



Recipes

MISSIONFOODSERVICE.COM

Celery Soup Shooter with Tortilla Twists

Serves 16

Ingredients:

1 Tbsp. Toasted Sesame Oil
1 1/2 cups Celery Root
1 3/4 cups Trimmed Fennel Bulb, chopped
1 Tbsp. Ginger , chopped
1 Tbsp. Garlic , chopped
1/2 cup Sliced Green Onion
2 Tbsp. Fresh Basil , cut into chiffonade
1 qt. Chicken Broth
14 oz. Coconut Milk
1/2 tsp. Black Pepper , freshly ground
4 Tbsp. Unsalted Butter , melted
2 Mission® 12" Heat Pressed Flour Tortillas (10430)
Herbs for garnish

Directions:

1. In a large stockpot, heat sesame oil over medium heat. Sauté celery root, fennel bulb and ginger until tender, about eight minutes. Add garlic and onion and cook for one minute.
2. Add broth and coconut milk and cook for 10 more minutes, or until celery root is very tender. Puree soup until basil breaks down and soup is light green in color. Season with pepper and keep warm.
3. Brush both sides of the tortillas with butter. Slice tortillas into 1/2" strips. Place on baking sheet and twist into a spiral shape. Bake at 425°F until golden, about 10 minutes.
4. To serve, place soup into large shot glasses, place tortilla twisty into soup and garnish with herbs.