

Crème de Volaille à l'Indienne

Yield: 4 servings

3	Tablespoons butter	1	cup water
$\frac{3}{4}$	cup onions, chopped medium	1	Tablespoon tomato paste
2	cloves garlic, chopped	$\frac{1}{4}$	teaspoon dry thyme leaves
$\frac{3}{4}$	cup apples, peeled, cored, and chopped		Salt and pepper to taste
$\frac{1}{3}$	pound mushrooms, chopped	$\frac{1}{2}$	cup cooked chicken meat, diced
$\frac{3}{4}$	cup celery, chopped	$\frac{1}{3}$	cup cooked rice
1	Tablespoon curry powder	$\frac{2}{3}$	cup heavy cream
$\frac{1}{4}$	cup flour		parsley, chopped for garnish
3	cups chicken stock		

1. Melt butter in medium pot. Add onions, garlic, and apples. Simmer for 10 minutes.
2. Add mushrooms and celery. Sprinkle with flour and curry powder. Cook for 10 minutes.
3. Add stock, water, tomato paste, thyme, salt, and pepper. Simmer covered for 1 $\frac{1}{4}$ hours.
4. Strain through a fine sieve. Add heated cream. Adjust seasoning.
5. Place some rice and chicken in bowl. Pour soup over. Garnish with chopped parsley.