

Creamy Belgian Apple Avocado Soup

This unique Belgian-inspired soup combines the refreshing flavors of apples and avocados for a creamy, velvety texture.

Perfect as a light meal or starter, this vegan dish is both nutritious and delightful.



Soup

Belgian

15 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 medium apple, peeled and chopped
- 1/2 ripe avocado
- 1/2 cup vegetable broth
- 1/4 cup coconut milk
- 1 tsp lemon juice
- Salt and pepper to taste
- Fresh herbs for garnish (optional)

Steps

- 1 In a blender, combine the chopped apple, avocado, vegetable broth, coconut milk, and lemon juice.
- 2 Blend until smooth and creamy. If the soup is too thick, add a bit more vegetable broth to reach your desired consistency.
- 3 Season with salt and pepper to taste.
- 4 Pour the soup into a bowl and garnish with fresh herbs if desired.
- 5 Serve chilled or warm to enjoy the flavors.