Ingredients

* 2 TBS olive oil
* 1 bunch of celery, chopped
* 2 thumb nobs ginger, minced
* 3 onions, chopped
* 10 medium sweet potatoes, diced into small cubes
* 4 cloves garlic, minced
* 1 lime, zested and juiced
* 1 bay leaf
* 10 cups of vegetable broth
* 2 sticks cinnamon, mashed
* 3 apples, cut into small sticks
* salt, pepper for taste

Procedure

1. Place a large pot on low-medium heat and add olive oil and onion. Cook until soft, about 5 minutes.
2. Add the celery and ginger, and cook until soft, another 5 minutes.
3. Add the sweet potatoes, garlic, lime zest, and bay leaf and stir everything around until mixed. Season with a pinch of salt and pepper. Cook together for 10 minutes.
4. Pour the broth into the pot and bring to a boil and reduce to a simmer. Cook until the sweet potatoes are soft.
5. Add remaining ingredients; bring to a boil over medium heat.
6. Find a discard bay leaf. Using a hand blender, process soup until silky and smooth. Season with salt and pepper and continue to simmer until service.
7. In a separate pan, toast cinnamon sticks until fragrant, about 1 minute. Transfer to mortar and pestle and grind into a find powder.
8. Place sliced apples in a bowl and squeeze lime juice over them.
9. To serve the soup, spoon it into a cup and then add a few apples in a mound in the center, and sprinkle over cinnamon, salt and pepper.