

Broccoli-Leek Soup with Lemon-Chive Cream

Servings: 4

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Ingredients

- 1 Unsalted Butter
- 1 Olive Oil
- 2 medium Leeks, white & tender green parts, finely chopped
- 1½ lbs. Broccoli (stems peeled), cut in ½ inch slices, florets 1" pieces
- 3 Garlic Cloves, Thinly Sliced
- 5 cups Chicken Stock
- ½ cup Sour Cream
- 1 Lemon, Zest And 2 Tbsp Juice
- ¼ cup Chives, Snipped
- ¼ cup Parmesan Cheese, Grated
- Salt And Pepper

Method

1. In a medium saucepan, melt the butter in the olive oil. Add the leeks and cook over moderately high heat, stirring, until softened, about 3 minutes. Stir in the broccoli, garlic and stock, season with salt and pepper and bring to a boil. Cover partially and simmer until the broccoli is tender, 20 minutes.
2. Meanwhile, in a small bowl, stir the sour cream with the lemon zest, lemon juice, chives and Parmesan. Season with salt and white pepper.
3. Transfer the soup to a blender and puree in batches until smooth. Stir in half of the lemon-chive cream. Ladle the soup into shallow bowls and serve the remaining lemon-chive cream on the side.

Notes

I usually make 1½ recipes of the lemon-chive sour cream sauce because it is so DELICIOUS!