

CREAM OF CHICORY SOUP



Preparation : 20 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 500 g chicory heads - 25 g butter - 200 ml single cream - nutmeg - 1 large onion - 500 ml chicken stock - ½ tsp caster sugar - salt & pepper

1. Peel and slice the onion.
2. Wash the chicory heads briefly under the tap, discard any damaged leaves and cut out the bitter core with a small pointed knife. Cut each head in half lengthwise.
3. Melt the butter in a frying pan, add the onion and chicory, put the lid on and cook gently for 10 minutes. Season with salt and pepper, add the sugar and pinch of nutmeg.
4. Pour in the chicken stock and simmer for a further 20 minutes.
5. Transfer everything to the blender jug, select the "soups" setting and liquidise for 1 minute.
6. Add the cream, turn the selector to 2 and blend for a further 10 seconds.
7. Serve piping hot, with a few gratings of nutmeg.

