

## **Broccoli Soup**

Serves 6

Prep time *15 mins*

Cook time *30 mins*

### **Ingredients**

¼ cup extra virgin olive oil

2-3 garlic cloves, chopped

2 leek whites, diced

3 stalks celery, diced

3 cups chicken stock

2 cups water

8 cups broccoli florets

¾ cup heavy cream

¼ cup parsley, roughly chopped

3 springs of thyme, pulled off the stem

Zest of ½ lemon

Salt and pepper, to taste

½ Tsp. ascorbic acid, *optional*

### **Directions:**

In a large pot over medium heat, add olive oil and garlic until garlic is lightly toasted. Add leeks and celery. Cook vegetables until just tender (softened but not browned), about 10 minutes.

Add the chicken stock and water, and bring to a simmer. Add heavy cream and adjust heat to a gentle simmer, keeping the mixture from boiling. Add the broccoli florets and cook about 10 minutes until tender.

Add parsley, thyme and lemon zest. Remove from heat. Season to taste with salt and black pepper. Use blender to puree in three batches. Add ascorbic acid as needed for color retention.