

Creamy Mixed Herb Soup

Ingredients (serves 4)

- 2 Tbsps olive oil (extra-virgin)
- 100 grams onions (finely chopped)
- 2 Tbsps Pastry flour
- 60 milliliters dry white wine
- 800 milliliters clear Broth
- 125 grams Crème legère
- 1 Tbsp parsley (finely chopped)
- 1 Tbsp Chives (thinly sliced crosswise)
- 1 Tbsp Lovage (finely chopped)
- salt
- freshly ground peppers
- Nutmeg
- 2 Tbsps Basil (torn into small pieces)

Instructions

1. In a pot, sauté onions in oil until translucent. Sprinkle with flour, add white wine and broth and simmer about 7 minutes. Add pastry cream and puree with an immersion blender.
2. Add parsley, chives and lovage to the soup. Season with salt, pepper and nutmeg. Stir in torn basil leaves.
3. Serve soup in preheated bowls garnished as desired with herbs.

