

Lemon Artichoke Soup.

Serves 20

1 cup onion, chopped. Zest and juice of 4 Lemons
1 cup celery, chopped. 4oz. (1 stick) butter
2 lbs. artichoke hearts, chopped. 4oz. (1/2 cup) flour
3 quarts chicken stock. 2 cups heavy cream
1/2 tsp. salt. 1/2 tsp. white pepper
1 tsp. fresh thyme, chopped.
1/2 tsp. freshly grated nutmeg

Sautéed the onion and celery in butter until transparent.

Add flour and cook, stirring to make a pale roux.

Add the stock slowly while stirring, bring to a simmer.

Add the artichokes an lemon zest and juice.

Purée with an immersion blender until smooth.

Add the seasonings and the cream to finish.