

Fennel Blossom Soup

Ingredients

- 3 cups fennel, diced
- 2 cups leeks, sliced, white part only
- 2 tablespoons butter
- 4 cups chicken broth
- 2 teaspoons fennel blossoms, plus additional for garnish
- Sea salt and fresh ground pepper

Preparation

Cook the leek in the butter in a saucepan over medium heat until the leek wilts. Add the fennel bulb and chicken broth. Cover and simmer over low heat for 30 minutes. Stir in the fennel blossoms

Purée the soup in two batches in a blender until very smooth. Be very careful when doing this – fill the blender no more than half full so that the hot soup does not splash out, and pulse it in quick spurts before switching it on continuously. Pour it back into the saucepan and reheat it until it simmers. Taste the soup, season with pepper, and add salt as needed. Serve hot or chilled, garnished with a small pinch of fennel flowers.