

Jerusalem artichoke and L'Orto di Beppe marinated garlic soup

Serves 4

Ingredients

50g butter
2 onions peeled and diced
1 jar L'Orto di Beppe marinated garlic cloves, drained
1kg Jerusalem artichokes, peeled and thinly sliced
2 litres chicken stock
Juice of ½ lemon
Salt and freshly ground pepper
Truffle oil (optional)
Pané croccante or sourdough to serve

Method

- Heat the butter in a heavy-based saucepan over medium heat, add the onion and cook for 5 minutes or until soft but not coloured.
- Add the garlic and Jerusalem artichokes and cook, stirring constantly, for 7–8 minutes until the artichokes start to soften and break up.
- Pour in the chicken stock, bring to the boil, reduce heat and simmer for 30 minutes.
- Purée in a blender or using a stick blender, check the consistency (it may need an extra cup of chicken stock or water added) and season to taste with the lemon juice and salt & pepper.
- Serve piping hot drizzled with truffle oil if desired and accompanied by Pané croccante or sourdough.

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