

Fresh Broccoli Soup

Ingredients

2 tblsp. unsalted butter
2 tblsp. extra virgin olive oil
1 medium onion chopped
1 stalk of celery chopped
4 cloves of garlic smashed
1 tblsp. chopped fresh parsley
1 tblsp. chopped fresh thyme
1 tsp. white pepper
2 heads chopped broccoli stems and florets
4 cups of vegetable stock (or chicken stock)
1 tsp. salt
fresh ground pepper
For garnish: shredded Parmesan or cheddar cheese

Preparation

In large pot heat butter and oil over medium heat, add onion and celery and cook until softened, about 5 minutes. Add garlic, thyme, parsley, stir to combine. Add broccoli and stock. Increase heat to high, bring to a boil. Reduce to a simmer for 10 minutes.

Remove from heat and puree soup in batches if using a blender, or use an immersion blender directly in pot. Stir in $\frac{1}{2}$ and $\frac{1}{2}$ and white pepper. Season with salt and black pepper to taste.