

Cold Anise-Flavoured Potato and Leek Soup

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Typ: Suppe

Quelle:

Bemerkungen: An original recipe from Michel Troisgros of the Maison Troisgros, France

Zutaten: Ingredients for 4 people

4 leeks
2 fennels bulbs
250 g potatoes
3/4 cup (200 ml) whipping cream
30 tarragon leaves
3 star anises
1 tsp. anise apéritif

Rezept:

1. Peel and wash the leeks, fennel and potato.
2. Cut them all into small pieces and place in a large saucepan with the star anise.
3. Add 5 cups (1.25 litres) water, season with salt, and cook for 25 minutes. Remove the star anise and blend the mixture until smooth. Let cool.
4. Whip the cream in a bowl over another bowl of crushed ice. Fold the whipped cream into the potato, leek and fennel mixture.

Finishing the Soup

1. Add the spoonful of anise apéritif and the chopped tarragon. Correct the seasoning with salt and pepper if necessary.
2. Place into a chilled soup bowl or tureen and refrigerate until just before serving.