



EYCKZIMMER

Cream of Salsify Soup with Sorrel & Sea Scallops

Ingredients (SERVES 4)

300g Salsify
1 Onion peeled & chopped
1 Leek cut into pieces
1 Celery stick
1 clove Garlic
1 Bayleaf
2 sprigs Thyme
150 ml White wine
12 Sea scallops
5 leaves Sorrel
20g White flour (optional)
40g Butter
2 Lemons
100 ml Double cream
500 ml Chicken stock

Method

- peel & cut the salsify into pieces & keep in lemon water to prevent discolouration
- Sweat the sliced onion, crushed garlic, chopped leek & chopped celery in butter in a hot pan without colour
- Add the peeled & chopped salsify, thyme & bayleaf for a further 2-3 minutes without colour
- Dust with flour & reduce completely
- Add the chicken stock & bring to the boil, simmer for 15 minutes
- Add the double cream & simmer for 2 more. In a food processor puree the soup & pass through a fine sieve, adjuste seasoning