



## JERNEJ KITCHEN

### WILD GARLIC SOUP (RAMSON)

*Wild garlic soup or ramson soup is a simple, creamy and very delicious spring soup. Easy recipe for any day of the year, with simple ingredients.*

|              |    |         |
|--------------|----|---------|
| SERVES       | 4  | PEOPLE  |
| PREPARATION: | 5  | MINUTES |
| COOK:        | 15 | MINUTES |
| TOTAL TIME:  | 20 | MINUTES |

#### WILD GARLIC SOUP

- 2 tbsp butter
- 1 small onion or shallot
- 2 tbsp all-purpose flour
- 750 g vegetable stock (3 cups)
- 1 handful (1 cup / 80g) wild garlic leaves
- 2 tbsp heavy cream (optional)

#### TOOLS AND EQUIPEMENT

- saucepan
- blender or immersion blender
- whisk

Sponsored

#### MAKE THE BASE

Add butter to a saucepan and place over low heat. When the butter melts, add the chopped onion or garlic and flour. Cook for about 5 - 7 minutes, stirring regularly with a whisk. The flour shouldn't turn brown. Gradually, slowly, start adding the vegetable stock (or water) while stirring continually. Bring to a boil and cook (low simmer) for 5 minutes, stirring occasionally.

#### COOK

Clean the wild garlic leaves under cold running water. Chop the wild garlic roughly and add it to the saucepan with the rest of the ingredients. Cook for 1 - 2 minutes for the wild garlic to cook slightly. Remove from the heat and blend using a blender or immersion blender. Optionally strain through a fine sieve for a silky smooth soup.

#### SERVE

Season to taste with salt and pepper. Optionally stir in the heavy cream. Divide between four plates and serve.