



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

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.