Broccoli and bean soup

bacon croutons and oregano cream

Ingredients (10 portions)

Broccoli - Frozen	1kg
Vegetable stock	1500ml
White Beans	400g
Salt	8g
Olive oil	120ml
Onion	300g
Celery	100g
Leek	150g
Garlic	20g
Olive oil	50ml (plus 50ml for croutons)

Croutons

Bread	250g
Streaky bacon	200g

Oregano cream

Dried oregano	6g
Lemon juice	10ml
Cream	150ml

Prep list

- Slice/dice onions, leeks, celery, garlic.
- Oregano cream
- Croutons

Allergies and Alternatives

GF: Gluten free bread croutons
DF: no cream or plant cream
Vegan: no bacon croutons dairy free cream
Nut free: yes

Method

Heat olive oil. Add leeks, onions, celery, garlic and pinch of salt. Cook slowly 15–20 min, covered if needed, soft, sweet and no colour. Add beans and all of stock simmer for 10 mins.

Add broccoli from frozen, bring to simmer. Check broccoli is cooked then blend, season, adjust consistency if required and strain/ pass.

Dice bacon and fry until crispy, keep oil for croutons, Drain on paper towel

Croutons: Dice stale bread, toss in oil and bacon fat from the diced bacon and season.

Oregano cream: Warm oil and oregano, release the flavour. Add to cream whisk. Add lemon juice, stir, chill, put in bottle and be careful of clogging.

Service and presentation

Ladle soup into warm soup bowl, drizzle cream, top with bacon and croutons. Serve with baguette baskets on the table.

Blackboard wording

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