

POBLANO VELOUTE

SALA & BETTY



INGREDIENTS:

- 4-5 large poblanos, roasted, peeled, seeded and diced
- 2 tablespoons butter
- 2 cups chopped white onion
- 3 garlic clove, chopped
- 1 tsp cumin
- 5 cups chicken stock
- 1/4 cup chopped fresh cilantro
- 1/2 cup whipping cream
- 2 cups corn, fresh or frozen
- 1 russet potato, peeled, parboiled and cut into small cubes
- 1 cup heavy cream, whipped and seasoned with salt & white pepper and 1 tsp of lemon zest
- Fresh cilantro leave

DIRECTIONS:

1. Melt butter in heavy large pot over medium-high heat. Add onion; sauté until onion is tender, about 5 minutes. Add chilies, garlic and cumin and sauté 1 minute. Add stock and bring to boil. Reduce heat to medium-low; simmer until chilies are very tender, about 10 -15 minutes. Mix in cilantro. Working in batches, puree soup in blender. Return soup to pot. Mix in 1/4 cup cream. Season to taste with salt and pepper. Add more cream if soup is too spicy or thick.
2. Garnish soup - sauté corn and potato cubes in 2 tbsp oil until soft but potato is not falling apart.
3. Serve-ladle soup into bowl, top with dollop of seasoned whip cream, top with corn/potato compote and fresh cilantro leaves
4. ENJOY!

NOTES: This soup can be quite spicy depending on your poblanos. Add more cream, a touch of lemon juice or more potato cubes to off set the spice if needed.



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