

Belgian Endives Soup

Serves 4

2 FrescaDel endives, cored
1 white onion, diced
1 garlic clove, minced
2 tablespoons butter
2 large potatoes, peeled and diced
2 cups chicken broth
1 cup milk or cream
Salt and pepper to taste
Chopped chives
Dill sprigs for garnish

- Mince the endives, reserving a few small leaves for garnish.
- Sauté the onion, garlic and endives in the butter for three minutes.
- Add the potatoes and chicken broth and simmer for about 15 minutes or until the potatoes are soft.
- Pour into a blender or food processor and process until smooth.
- Add the milk, salt and pepper and blend.

Serve hot or cold. Garnish with the small endives leaves, chives and dill.