

# Sunchoke Soup

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## INGREDIENTS:

¼ cup unsalted butter  
8 leeks, white and light green parts  
only, cleaned and sliced  
2 medium russet potatoes, peeled and  
thinly sliced  
5 lbs sunchokes, scrubbed very clean  
1 tbsp coarse salt  
6 cups chicken broth  
1 cup heavy cream

## METHOD:

Melt butter in a large saucepan over medium heat. Add leeks and cook, stirring, until soften, for about 10 minutes.

Add potatoes, sunchokes, salt, and broth; simmer until potatoes are tender, about 30 minutes.

Transfer mixture to the jar of a powerful blender; blend until smooth. Add heavy cream and nutmeg; season with white pepper.

Return to stove and gently heat over medium-high heat until warmed through. Serve garnished with sunchoke chips and pomegranite.

