

The background is a vibrant watercolor wash in shades of yellow, orange, and pink. A white rectangular box with a thin orange border is centered horizontally, containing the text 'Broccoli Soup' in a dark purple, cursive font.

# Broccoli Soup

## Broccoli Soup

Serves 4

### Ingredients

- 4 cups of vegetable stock
- 3 garlic clove chopped
- 2 spring onion or shallots chopped
- 0.5 lb. collard greens or Swiss chard, stemmed and chopped
- 1 small green broccoli
- 1 Tablespoon grated ginger
- 1 teaspoon coriander ground
- 1 cup of cilantro, stems and leaves
- Sea Salt and Black Pepper to taste
- 1 teaspoon of avocado oil
- 1 teaspoon ground ancho chile
- 1 Tablespoon olive oil
- 2 Tablespoons black sesame seeds toasted

Put water in a medium pot over high heat, add a generous pinch of salt, and cook the broccoli until tender.

Strain and put in ice water for 5 seconds, strain again and reserve.

Put the avocado oil in a medium pot and sauté the onion, garlic and ginger. When soft add the coriander and toast for 3 minutes approximately, stirring frequently, then add the stock.

When simmering add the collard greens and cook for 20 minutes.

Chill on an ice bath and blend with the broccoli and half of the cilantro on high speed until very smooth.

Season with salt and pepper.

Strain it in a chinois or a fine sieve strainer.

Serve the soup in bowls and finish garnishing with a drizzle of olive oil, sesame seeds and chile