
Crema Di Broccoli (Cream of Broccoli Soup)

Bellini's Ristorant - Sarasota, FL

Sarasota's Chef Du Jour - 1992

Servings: 4

1 bunch broccoli

1 large onion

1/4 pound butter

pinch salt

pinch pepper

1 cup whipping cream

1/2 cup chicken broth

shredded cheese (for garnish)

croutons (for garnish)

In a saucepan, boil the broccoli and onion al dente. Drain. Divide in half.

Place one half in a blender with half of the whipping cream, half of the salt, half of the pepper and 1/4 cup of chicken broth. Process until smooth. Repeat the process with the remaining half of the broccoli and the remaining halves of whipping cream, salt, pepper and chicken broth. (You are handling in two batches because a normal blender will not hold the full amount.) (If you like some crunch in your soup, reserve a few small chunks of the broccoli for garnish.)

Melt the butter in a large saucepan. Add the blended broccoli mixture to it.

Reheat but do not boil.

Serve when hot.

Soups, Chili, Stew

Per Serving (excluding unknown items): 466 Calories; 46g Fat (84.4% calories from fat); 7g Protein; 12g Carbohydrate; 5g Dietary Fiber; 144mg Cholesterol; 394mg Sodium. Exchanges: 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 9 Fat.