Zucchini Fenchel Suppe Zucchini and Fennel Soup

Jacob · 30/09/2024



Prep Time

38 mins

Dificult

Medium

Servings

4

Description

A very refined soup and so easy to make Zucchini and fennel combine with chicken stock and simple pantry spices for a soup that is great to make when in season

Ingredients

- - 2 tablespoons butter - 1 onion
- finely chopped - 1 bulb fennel
- diced
- green tops reserved - 1 zucchini
- peeled and thinly sliced - 2 cups chicken stock - 1 teaspoon mild curry powder - salt and freshly ground black pepper to taste - 1 teaspoon white wine vinegar
- or to taste

Instructions

1. Melt butter in a large pot over medium heat. Add onion; cook and stir until softened
2. about 5 minutes. Add fennel bulb and zucchini; cook
3. stirring occasionally
4. for 3 minutes. Pour in chicken stock. Reduce heat to low and simmer soup
5. covered
6. until fennel is soft
7. 10 to 15 minutes. Puree soup with an immersion blender until smooth. Season with curry powder
8. salt
9. and black pepper. Add white wine vinegar. Chop reserved fennel tops finely and sprinkle over soup before serving. Cook's Note: If soup appears too thick in step 2
10. thin with a little water or more stock.