Creamed Broccoli Soup

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Dificult

Medium

Servings

6

Description

A simple to make very delicious creamed soup

Ingredients

— - 3 tablespoons butter - 1 onion

— chopped - 4 large carrots

— chopped - 1 clove garlic

— chopped - 4 cups water - 4 tablespoons chicken bouillon powder - 1 pound fresh broccoli florets - 2 cups half-and-half - 3 tablespoons all-purpose flour - ¼ cup ice water - 1 tablespoon soy sauce - ½ teaspoon ground black pepper - ¼ cup chopped parsley

Instructions

1. Melt butter in a saucepan over medium heat; add chopped onions
2. carrots
3. and garlic
4. and cook for 5 minutes
5. stirring occasionally until softened. In a medium-sized cooking pot
6. add 4 cups water and chicken bouillon granules and bring to boil. Add precooked onion mixture to soup pot. Add broccoli florets
7. reserving a few pieces to be added near the end of cooking time. Reduce heat and simmer
8. covered
9. for 15 to 20 minutes or until broccoli is just tender. In a blender or food processor
10. puree soup in batches and return to pot. Stir in half and half cream and remaining broccoli florets. In a cup
11. mix flour with 1/4 cup cold water to form a thin liquid. Bring soup to boil; add flour mixture slowly
12. stirring constantly to thicken soup as desired. Add soy sauce
13. black pepper
14. and stir well. Garnish with chopped parsley (or carrot curls) when serving. Serve soup hot or cold.