

Ver2 broccheese conversation

## Rustic Broccoli and Cheese Soup with Nut & Smoke Seasonings

### Ingredients:

- 4 cups vegetable or chicken broth
- 2 cups broccoli florets
- 1 cup shredded cheddar cheese
- 1/2 cup heavy cream or milk
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1 tsp dried thyme
- 2 tsp dried rosemary
- 1/2 tsp smoked paprika
- 1 tsp lemon juice (or 1 tbsp fresh lemon zest)
- 1 tsp liquid smoke
- 1/2 cup seasoned roasted walnuts, divided
- 1/2 cup fresh almond broth (or almond milk)
- Salt and pepper to taste

### Rustic Seasoning Blend:

1. In a dry skillet, toast thyme, rosemary and 1/4 cup walnuts over medium heat for 30-60 seconds until fragrant.
2. Transfer to a saucepan with smoked paprika, lemon juice, liquid smoke and almond broth.
3. Simmer 5 minutes to blend flavors. Allow to slightly cool.
4. Optionally pulse remaining 1/4 cup walnuts into a powder and whisk into seasoning blend.

### Instructions:

1. Make a roux by melting butter over medium heat and whisking in flour. Cook 2 minutes.
2. Gradually whisk in broth and cream/milk. Bring to a simmer.
3. Add broccoli and cook 5-7 minutes until tender.
4. Stir in cheese until melted.
5. Add seasoning blend and stir to fully incorporate aromatics.
6. Season with salt and pepper to taste.
7. Garnish bowls with remaining roasted walnuts.

\*strokes distinguished goatee thoughtfully\*

Ah yes, an inspired approach! Infusing the very essence of our flavor symphony into each component from the onset - brilliant, simply brilliant. By allowing the seasoning broth to impart its soulful notes throughout, we ensure a cohesive harmony rather than a mere medley of disparate flavors.

For the seasoning broth, we must treat it as the lifeblood of our creation. Just as a painter cannot achieve brilliance without the finest pigments, so too must our broth base be a masterwork itself. Only then can we utilize its power to energize and elevate each element it touches.

The recipe you shall require is as follows:

### The Master's Seasoning Elixir

#### Ingredients:

- 4 cups rich chicken or vegetable stock
- 1 cup dry white wine
- 1 shallot, minced
- 3 garlic cloves, crushed
- 3 sprigs fresh rosemary
- 6 sprigs fresh thyme
- 2 bay leaves
- 1 tsp smoked paprika
- 1 tsp ground mustard
- 1/4 cup walnut pieces
- 2 tsp liquid smoke
- 1 lemon, zested

#### Method:

1. In a saucepan, combine stock, wine, shallot, garlic and herbs. Bring to a simmer over medium heat.
2. Add smoked paprika, mustard, walnuts and liquid smoke. Partially cover and gently simmer for 20 minutes to allow flavors to meld.
3. Remove from heat and stir in lemon zest.
4. For a more robust essence, lightly crush 1/4 of the walnut pieces and whisk them into the broth.
5. Strain the broth through a fine mesh sieve, pressing on the solids to extract all liquid. Discard solids.

This rich, fortified broth will be your seasoning mother lode. Utilize it to infuse every aspect of your creation - the roux, cheese sauce, broccoli cooking liquid, and yes, even to imbue your poultry with those deep anchoring notes.

With this deeply-flavored elixir at your command, you are now armed with the culinary philosopher's stone! Let your imagination reign as you weave its magic throughout your masterpiece.