

Cream of Garlic Soup

Serves 2 to 4

The big idea behind this soup is that it is thickened with bread and redolent of garlic—and as far as I'm concerned, bread and garlic are the essence of life. This is similar to the hearty Tuscan soup ribollita, which contains cubes of bread that quickly dissolve, leaving you with a bowl of really thick mush. Unlike ribollita, though, this soup doesn't get too thick. It has a nice, fluffy texture to it, like nipples when you suck on them.

Ingredients

- 4 tablespoons Clarified Butter (see Clarified Butter, page 44), regular butter, or ghee
- 12 whole peeled garlic cloves
- 6 to 8 inches of regular baguette, cut into cubes
- 2 thick slices onion, chopped
- 3 cups Chicken Stock (page 123) or any stock or broth, plus more as needed
- ¾ cup heavy cream, plus more as needed
- 2 teaspoons grated Parmesan cheese
- A pinch of ground nutmeg
- Salt

Instructions

Heat the butter in a large, heavy sauté pan over high heat. Add the garlic and baguette cubes. Brown the garlic and bread on all sides. Add the onion and sauté for 4 to 5 minutes, until it's soft and transparent but doesn't brown. Deglaze the pan with the stock. Simmer and whisk until the bread has

all but disintegrated and the soup itself is a homogenous distribution of broken-up bread and broth. Stir in the cream, Parmesan cheese, and nutmeg. Add more stock or cream if necessary for a souplike consistency. Season with salt if desired and serve.



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