



BROCCOLI GINGER SOUP

Prep: 1 hour – Serves 4 – Easy

2 onions
1 green chili
3 garlic cloves
100g fresh ginger
600g broccoli
1 tbsp sunflower oil
1l chicken stock
1 tin cannellini beans (250g drained)
4 handfuls coriander
2 limes
1 tbsp Thai fish sauce (optional)
salt and pepper
crème fraîche, to serve
fried *Backerbsen*, to serve*

1. Start by prepping the veg: peel and finely chop the onions. Trim the chili, deseed (if you prefer less heat, I would keep the seeds) and finely chop. Peel and crush the garlic cloves. Peel and grate the ginger. Cut the broccoli into small florets, and cut the stalks into 3cm slices.
2. Heat the sunflower oil in a large saucepan and fry the onion for 5 minutes until soft. Add the chili, the garlic and the ginger and fry for another 2 minutes.
3. Add the broccoli stalks and the stock and bring to the boil. Reduce the heat and simmer for 8 minutes.
4. Add the broccoli florets, the drained cannellini beans and cook for another 10 minutes until the broccoli is soft. Add the coriander, give it a stir and take off the heat. Leave to cool for 10 minutes.
5. Blend the soup until smooth, then season with the juice of two limes, fish sauce and salt and pepper.
6. Serve each portion of soup with a dollop of crème fraîche and a sprinkle of *Backerbsen* or croutons.

**Backerbsen* are a very German/Austrian thing: they're basically little, deep-fried pea-shaped drops of batters that are added to soups to add some crunch. A bit like a crouton. You'll be able to find them in German shops. Alternatively, add bread croutons to your soup.

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