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by ewfood

Cream of Chicken and Onion Soup

Ingredients

6 chicken breasts - boiled, sauteed and cubed
5 cup chicken stock
1/2kg onion - finely chopped
5 tbsp fennel - chopped
5 tbsp leek - chopped
1/2 tsp ginger paste
1/2 tsp garlic paste
1/2 cup double cream
5 tbsp unsalted butter
Salt and freshly ground pepper to taste

Preparation

1. First, fry the chopped pieces of cooked chicken breasts with the garlic and ginger paste in a pan of heated butter.
2. Once done, keep the chicken aside.
3. In a medium pot, heat butter and saute the chopped onions until it turns transparent and soft.
4. Then add the finely chopped fennel, leek to the chicken stock along with some salt and pepper.
5. Allow the stock to immer on low heat for 25 minutes or until all the ingredients are well cooked.
6. Remove from heat and strain through a fine sieve.
7. Pour the strained stock back into the pot.
8. Now return the pot to low heat and stir in the cream.
9. Then add in the sauteed chicken and stir well.
10. Cook for another 5 minutes - allowing the ingredients to come together.
11. You can add some more salt and pepper if needed.
12. Once ladled in a bowl, sprinkle some grated cheese and croutons on top.
13. Then serve with some crackers or crusty bread.

Cooks Note