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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
