



Cream of Chicory Soup with Tournay Triple

Ingredients

- 13.4 US oz of Tournay Triple
- A poultry stock cube
- 34 US oz of water
- 17 US oz of milk
- 8 good-sized chicory heads
- 3 potatoes
- 2 spoons of rolled oats
- 1 knob of butter
- 1 sliver of garlic
- Grated cheese
- A few sprigs of chervil
- Salt, pepper, thyme

- 1 Remove the bitter cone from the bottom of each chicory. Thickly slice 6 chicories and the 2 others thinly
- 2 Peel and press the garlic clove. Peel and cut the potatoes into cubes
- 3 Put the 6 chicories, the pressed garlic, the cubed potatoes, the oat flakes, the thyme, the stock and the beer into a saucepan
- 4 Mix with a wooden spoon and cover the saucepan
- 5 Bring to the boil and cook on a medium heat for 20 minutes
- 6 Mix the ingredients in order to create a smooth and creamy texture
- 7 Separately, melt the butter and a little olive oil in a casserole
- 8 Pour in the 2 thinly sliced chicories and stir until they are lightly cooked and covered with butter
- 9 Serve the soup and add the buttered chicories on top of it

To be tasted with grated cheese
and some chervil leaves,
and with a delicious Tournay Triple.

Happy tasting !

