

CREAM OF ARTICHOKE SOUP WITH TRUFFLED CRÈME FRAÎCHE

yield: 20 portions

INGREDIENT	METRIC	U.S.
ARTICHOKE SOUP		
Artichokes, large	40	40
Butter	150 g	5.29 oz
Onion, cut into medium dice	200 g	7.05 oz
Garlic, coarsely chopped	15 g	.52 oz
Chicken stock	4.4 kg	9 lb 11.2 oz
Heavy cream	1.1 kg	2 lb 6.88 oz
Salt	75 g	2.64 oz
TRUFFLED CRÈME FRAÎCHE		
Crème fraîche	300 g	10.58 oz
Heavy cream	200 g	7.05 oz
Black truffle salt	3 g	.11 oz
Black truffle trimmings, finely chopped	20 g	.71 oz
Black truffle, thinly sliced	100 g	3.53 oz

- 1. FOR THE SOUP:** Place the artichokes in a large pot with enough cold salted water to cover them. Bring them to a boil and then simmer until tender, 12 to 15 minutes.
- Once they are cooked, remove the leaves, the stem, and the fibrous cap over the heart of the artichoke.
- In a sauce pot, melt the butter over medium-high heat and sweat the onion and garlic until tender; stir in the artichokes and cook for 5 more minutes or until the onion is translucent.
- Add the stock and the cream and bring to a boil. Purée with a beurre mixer until smooth, and then purée further with a commercial blender. Season with salt.
- Pass the soup through a fine-mesh sieve. Cool over an ice bath or keep it hot, covered, in a soup warmer at 82°C/180°F. It will keep for 2 days in the refrigerator.
- 6. FOR THE TRUFFLED CRÈME FRAÎCHE:** Combine all of the ingredients in a mixer bowl and whip until stiff peaks form. Reserve in the refrigerator during service. Adjust seasoning if needed. It may need to be re-whipped a few times during service. Discard after 48 hours.
- 7. TO PICK UP:** Pour 350 g/12.35 oz of hot artichoke soup into a soup bowl.
- Spoon a 45-g/1.58-oz quenelle of truffled crème fraîche down the center of the bowl. Place 3 or 4 slices of truffle next to the quenelle of crème fraîche. Serve immediately.

