

# Soup d'Oseille et pommes de terre (Potato and Sorrel Soup)

Pronounced: *soup / doh seh yuh / ay / pom / duh / tehr*

## INGREDIENTS:

- 7 oz. sorrel leaves (or substitute young spinach leaves)
- 2 Tablespoons olive oil
- 1 onion, finely chopped
- 2 large potatoes, peeled and cut into julienne strips (1-1/2 inches long/ 1/4 inch thick)
- 7-8 cups vegetable broth
- 1 teaspoon salt
- 3 egg yolks
- 1/2 cup sour cream

## PREPARATION:

1. Remove the stems from the sorrel. Stacking several leaves on top of each other, roll them up lengthwise and then cut them into thin ribbons crosswise. You are making a chiffonade of the sorrel. Continue chiffonading the rest of the sorrel, and set aside a few tablespoons for garnish.
2. Heat the olive oil in a large Dutch oven and sauté the onion, stirring, until it is lightly colored.
3. Add the potatoes and, stirring continuously, cook them for about 5 minutes or until lightly colored.
4. Add 7 cups of the broth and salt and bring to a boil over high heat.
5. Add the sorrel chiffonade, reduce the heat to low, and cook for about 10 minutes or until the potatoes are tender.
6. Whisk the egg yolks and sour cream together in a small bowl.

7. Pour a spoonful of the hot soup into the egg/sour cream mixture and whisk to combine.
8. Whisking the soup constantly, pour the tempered eggs back into the soup.
9. Cook the soup over low heat, moving the soup pot back and forth on the burner and continuing to stir with a wooden spoon. Do not allow the soup to boil; it should begin to slowly thicken.
10. Taste and add more salt if necessary. Thin with as much of the remaining cup of broth as necessary to get a nice consistency.

To serve: Ladle the soup into 6 heated serving plates and garnish with the reserved chiffonade.