

## Jerusalem Artichoke and Pear Soup - Creamy

This soup is straightforward to make but gives a result that any high-end restaurant would be proud to serve. The recipe comes from a book called "Australian Pears" (see [www.rediscoverthepear.com.au](http://www.rediscoverthepear.com.au)). The soup can be made well ahead of time and then blended or reheated when required. We use less ginger than the original recipe and use some or all chicken stock instead of vegetable stock. The most difficult aspect is baking the pear slices!

### For four to six people:

- 1 tbsp olive oil
- 4 golden shallots, peeled and finely sliced (or onion or leek substitute)
- 2 cloves garlic, peeled and crushed
- 1.5 to 2 cm ginger, finely chopped
- 800 g Jerusalem artichokes, peeled\*
- 4 ripe Packham pears, peeled, cored and roughly chopped
- 1 litre vegetable (or chicken) stock
- salt and pepper to taste
- 1 extra Packham pear, unpeeled and finely sliced



(\*Soak in acidulated water until needed.)

### Method:

Depending on your timing, dry the pear slices first. To do this, turn the oven to around 150°C. Cut the extra pear into thin slices, lay on a baking tray (lined with baking paper if desired). Place in the oven for 20 to 30 minutes to dry but not colour.

Heat oil in a large saucepan and add the shallots, garlic and ginger over medium heat for about 5 minutes until softened but not coloured.

Add the artichokes, pears and stock. Bring to the boil. Reduce to a simmer and cook gently for 20-30 minutes or until the artichokes have softened and can be mashed easily.

Blend the soup (using a wand or blender) until silky smooth. Season. (The soup can be served immediately or reheated gently later.)

### Serve:

Serves four to six people. Place a slice of dried pear on top of each serve.

### Equipment:

Large saucepan. Hand-held wand, blender or food processor.

### Difficulty and Time:

Not difficult (2/5). 30 minutes.

### Notes and variations:

- Try the recipe as is, using vegetable stock, before experimenting with other stock.
- Try not to burn or colour any of the ingredients so that the end result is creamy looking.