

Emeril's Broccoli & Chèvre Bûcheron Soup

**GF, M
VEG**

Ingredients

SERVINGS
Yields 6

SERVING SIZE
6 oz

COOK TIME
35 min

3 tbsp Olive oil
1 C Onions, chopped
1/2 C Carrots, cut into rounds
1/2 C Celery, chopped
Salt
Cayenne pepper
3 C Broccoli florets
2 Quarts Water
Black pepper, freshly ground
1 C Heavy cream
2 C Chèvre Bûcheron cheese, grated
Creole seasoning (Essence)

Essence
(Emeril's Creole Seasoning):

2 1/2 tbsp Paprika
2 tbsp Salt
2 tbsp Garlic powder
1 tbsp Black pepper
1 tbsp Onion powder
1 tbsp cayenne powder
1 tbsp Oregano, dried leaf
1 tbsp Thyme, dried

Nutrition

Per serving

170 Kcals
15g Total Fat
9g Saturated Fat
9g Protein
5g Carbohydrates
0g Sugar

Directions

1. In a large saucepan, over medium heat, heat the olive oil. When the oil is hot, add the onions, carrots and celery. Season with salt and cayenne pepper.
2. Saute for 5 minutes, or until they begin to soften. Add broccoli and saute for 3 more minutes. Add water and season with salt and freshly ground black pepper.
3. Bring the soup to a boil, reduce heat and cover. Simmer for 30 minutes, or until vegetables are tender. Remove the cover, add the cream and simmer another 10 minutes.
4. With a hand held blender, puree the soup.
5. Add 1 1/2 cups of the cheese. Stir until the cheese is melted. Check for seasoning.
6. Ladle the soup into bowls and garnish with a little of the remaining cheese and Creole seasoning.
7. Serve with crusty bread.

Original recipe courtesy of Emeril Lagasse on Foodnetwork.com

* This recipe has been modified to replace gruyère cheese with chèvre bûcheron