

Broccoli cream soup, bacon, pickles oignons, radish petals, flowing egg, young shoots and croutons in olive oil |

Recipe for 4

Description

Simple and effective, a recipe that unites content and visuals, which will not leave anyone indifferent.

Note

The eggs in a recipe, we generally refer to the size LARGE (in pastry it is the same), it weighs on average 50 gr.

You can also use quail eggs (whole) for the Tapas portion, the cooking will be different, count 3 minutes and 30 seconds. Otherwise the process remains the same.

Ingredients

Broccoli cream soup

- 500 Gr Broccoli
- 1 Tbsp Butter
- 0.50 Unit(s) Lemon juice

Red onion pickles

- 100 Gr Red onion
- 1 Tsp Coriander seeds
- 1 Pinch(es) White pepper
- 1 Tbsp Honey
- 120 Ml White balsamic vinegar

Eggs

- 4 Unit(s) Egg
- 2 Tbsp White vinegar

Croutons and bacon

- 200 Gr Bacon
- 1 Sprig(s) Rosemary
- 2 Sprig(s) Thyme
- 3 Clove(s) Garlic
- 2 Thick slice(s) Country bread

finishing touch

- 2 Unit(s) Radish
- 4 Pinch(es) Micro mesclun

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Wash the heads of radishes, slice them very thinly with a mandolin, reserve the petals in water with ice in the refrigerator.

Cut the broccoli so as to keep the heads, reserve them in the ice.

Peel and cut the red onion into sticks. Crush the coriander seeds.

Trim the bacon if necessary, cut it into matchstick strips. Crush the garlic cloves.

Cut the slices of country bread into small croutons (small cubes).

The veloute

In a pot of boiling salted water, plunge the broccoli heads. Let them cook, once they are tender, remove them and plunge them into an ice water bath (ice cube). Keep the cooking water.

Put the broccoli heads in a blender, add the butter, 50 ml of cooking water and the lemon juice. Blend, adjust the consistency by adding or not the cooking water, adjust the seasoning with salt and pepper. Make sure your mix is smooth.

You can serve it slightly hot or cold, place a piece of cling film directly on top of the soup.

Red onion pickles

In a saucepan, pour the white balsamic vinegar and the honey, add the coriander and the pepper seeds.

In a bowl, place the red onion sticks and pour the hot vinegar over them. Cover the bowl with cling film and leave to cool completely.

Eggs

In a saucepan, pour three-quarters of the water and add the vinegar.

Bring the whole to the boil, place the eggs in it delicately with the help of a soup spoon (they must not be cracked).

During the boiling, count 5 mn of cooking, then plunge them at once in an icy water to stop the cooking.

At the time of serving, we will be able to delicately peel them.

As for the Tapas portion, count a half per portion or quail egg (see chef's tip)

Bacon and croutons

The Bacon

In a very hot frying pan, brown the bacon matches with the crushed garlic, thyme and rosemary. Once they are well colored, drain them and place them on a paper towel.

The croutons

In a bowl, mix the bread croutons and a good drizzle of olive oil. Season with salt and pepper and mix between your fingers.

Spread the mixture on a baking sheet and bake for 5 to 6 minutes in a hot oven. Make sure they are nicely colored, take them out and let them cool on the counter.

Assembly and finishing

Place a nice ladle of broccoli soup in the bottom of your bowl. Carefully place the soft-boiled egg in the center, making sure that one half is visible.

In a circle around the egg, place the croutons, bacon matches and onion pickle sticks.

Continue with the baby greens, then here and there, a few radish petals on the crown.

Finish with a drizzle of olive oil on the velouté and a turn of the pepper mill on the egg white.

Bon appétit!