

Roasted onion and sweet potato soup, crispy pancetta, sour cream and tarragon

Recipe for 2 portions

Description

Savoury comforting soup with a nice salty kick from the pancetta.

Serve nice and hot!

Note

Always be cautious when using instant chicken stock mix as it is often very salty. Taste it and adjust with water if too salty to your liking.

Ingredients

Sweet potato soup

- 1 Unit(s) Onion
- 3 Clove(s) Garlic
- 300 Gr Sweet potatoes
- 750 Ml Chicken stock

- Salt and pepper
- Olive oil

Garnishes

- 8 Unit(s) Frozen pearl onions
- 4 Thin slice(s) Pancetta
- 30 Ml Sour cream
- 20 Gr Pecan
- 8 Leaf(ves) Tarragon

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

Preparation

Chop onions.

Peel and cut sweet potatoes into 2cm cubes.

Add the chicken stock mix to warm water.

Finely chop the chives.

Sweet potato soup

In a big pot with the vegetable oil sweat the chopped onions.

Add the sweet potatoes and continue to sweat for 2-3 minutes stirring occasionally.

Add the chicken stock and bring to a boil. Lower heat to a gentle simmer for another 20 minutes or so, or until the potatoes are fully cooked.

Add this preparation to a blender and blend until nice and smooth. Adjust seasoning with salt and pepper.

Keep warm.

Garnishes

In a small frying pan, sauté the onions in oil until they get a nice golden color. Transfer to a baking sheet.

Next, place the pancetta on the same baking sheet and put them in the oven for approximately 10 minutes or until the pancetta is crispy and the onions tender.

Plating

In a soup bowl or a deep plate, pour the potato soup in the center. Gently place the pancetta, the pearl onions and a dollop of sour cream in suspension on top of the center of the soup. Finish off the garnish with some crispy pecans and a bit of chopped chives.

Bon appétit!