



WINTER SOUP

Serves 5-6

ACTIVE TIME
20-25 minutes

COOKING TIME
40-50 minutes

INGREDIENTS

For the soup

2 carrots
1 leek (white part only)
Extra-virgin olive oil
1 large pinch dried oregano
9 oz. (250 g) chicken breast,
cut into 1¼-in. (3-cm)
pieces

1 yellow onion, finely
chopped
1 garlic clove, finely
chopped
1½ qt. (1.5 L) water
2 bouillon cubes (chicken or
vegetable)
9 oz. (250 g) cooked red
haricot beans
9 oz. (250 g) cooked white
haricot (navy) beans
3 scallions, thinly sliced
9 oz. (250 g) baby spinach
Salt and freshly ground
pepper

For the croutons
3-4 thick slices country
bread
Extra-virgin olive oil
Fleur de sel
Dried herbs and/or spices
of your choice, seeds or
ground (cumin, fennel,
coriander, oregano, etc.)
Generous ¼ cup (1 oz./30 g)
grated Parmesan
Freshly ground pepper

To serve
2-4 tbsp basil pesto (store-
bought or homemade)
Parmesan

1. Peel the carrots and cut them crosswise into ¼-in. (5-mm) slices. Remove any damaged outer layers from the leek, slice in the same way as the carrots, and rinse.
2. Warm a little olive oil in a Dutch oven over medium heat. Add the carrots and leek, season with salt, and stir to coat. Stir in the oregano and let cook for 5 minutes.
3. Add the chicken pieces and onion, stir, and cook for 5-7 minutes, until the chicken is lightly browned. Add the garlic, water, and crumbled bouillon cubes, then bring to a simmer. Simmer gently over low heat for 20-25 minutes.
4. Remove from the heat and stir in the red and white haricot beans, followed by the scallions and spinach. Season with salt and pepper to taste and set aside.
5. To prepare the croutons, preheat the oven to 430°F (220°C/Gas Mark 7). Cut the bread into large cubes. Place them in a bowl, drizzle with olive oil, and toss to coat. Sprinkle with fleur de sel, pepper, your choice of herbs and/or spices, and stir in the Parmesan. Spread over a baking sheet and bake for 10-12 minutes, stirring halfway so they color on all sides, until crisp and evenly golden brown.
6. To serve, reheat the soup, ladle generous servings into soup plates, and add 1-2 teaspoons pesto to each serving. Scatter over the croutons, grate some Parmesan over the top, and serve.

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