

Chile Poblano Soup



Yield:

6

AMT	UNIT	INGREDIENTS	PROCEDURES
5	pieces	poblano peppers	<p>clean all the poblano peppers and take the seeds and the fibery parts off it, slice in thick juliane sticks. Chop garlic finely. Save half of a poblano for decorating later.</p> <p>in a hot pan put thebutter, sliced onions, poblanos and garlic, season with some salt and let them cook for about 8 minutes. Add the evaporated milk and the chicken boullion. Let the milk boil for two minutes and put all ingredients in a blender until a creamy consistency. return the soup to a pot or cacerole and add the milk</p> <p>Cut in brunoise the half poblano previously saved and in a hot pan saute with some olive oil and salt for two minutes. Save for plating.</p> <p>Plate and decorate with poblano brunoise and crutons or toasted slices of baguette, if you want, use heavy cream also for decoration.</p>
1./2	piece	sliced onion	
1	clove	garlic	
1	can	evaporated milk	
1	piece	chicken boullion	
1	piece	baguette or croutons	
1	can	sweet corn grains	
4	cups	milk	
2	oz	butter	
1	oz	olive oil	
		salt	
		pepper	

