Soups / France

Clear soup with white beans and Belgian endive · France

A clear broth with drained cooked white beans, Belgian endive and a France-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 500 g drained cooked white beans
- ☐ 1300 ml low-salt vegetable stock
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g Belgian endive
- ☐ 20 g Dijon mustard
- ☐ 10 g fresh tarragon

Let's make it.

01 Clean the Belgian endive and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the Belgian endive and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

AI-developed, not kitchen-tested.

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