

# Garlic (and Shallot) Soup with Harissa & Greek Yogurt

Adapted from *Plenty* by Yotam Ottolenghi

Serves 8:

## Ingredients

3 tablespoons unsalted butter  
3 tablespoons olive oil  
4 large or 8 medium shallots, finely chopped  
5 celery stalks, finely diced  
35 to 40 garlic cloves (about 3 heads), peeled and sliced  
3 teaspoons grated fresh ginger  
2 teaspoons fresh thyme leaves, chopped  
1 1/2 cups white wine  
2 pinches saffron  
5 bay leaves  
8 cups vegetable or chicken stock, homemade or low-sodium  
kosher salt  
6 tablespoons fresh parsley leaves, chopped

Garnish:

chopped fresh cilantro  
harissa  
Greek yogurt

## Preparation

Peel and finely chop 4 large or 8 medium shallots--you should have 1 1/2 to 2 cups.

Wash and trim the celery stalks and finely dice them.

In a large soup pot or dutch oven, heat butter and olive oil over medium low heat

Add shallots and celery.

Cook for about 10 minutes until translucent.

Separate garlic cloves from the head, removing any excess "paper."

Cut off the root end of each clove--if the garlic skin is crisp, it should easily peel away.

If not, use the side of your chef's knife to gently crush the clove, which will release flesh from its skin.

Peel away and thinly slice the cloves.

Add the sliced garlic to the pot and cook for 5 minutes more.

Stir in the grated ginger and chopped thyme leaves.

Add the white wine and bring to a simmer.

Cook for a few minutes, then add a couple of generous pinches of saffron and the bay leaves.

Pour vegetable or chicken stock into the pot and add a big pinch of kosher salt to season.

Raise the heat to bring back to the simmer; cook for 10 minutes.

Remove bay leaves from the pot and add chopped parsley.

Use an immersion blender or blender to pulse the soup until mostly puréed, leaving a little bit of texture.

Taste and add more kosher salt, if needed.

Ladle the soup into large bowls and swirl each with a spoonful of harissa.

Add a large dollop of Greek yogurt on top and sprinkle with chopped cilantro.

*passioneats* | 1.24.2013

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