



VELOUTÉ DE JARDIN

Spring Garden Herb Soup with Peas and Leeks

Source: The Gilded Table – April Edition

Yield: Serves 4 | Prep Time: 15 min | Cook Time: 25 min

Recipe Description

This light yet luxurious spring soup features sweet peas, tender leeks, and fresh garden herbs blended into a velouté — the silkiest of French soups. Elegant enough for Easter lunch, gentle enough for rainy day comfort. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

- For the Soup:
 - 2 tbsp unsalted butter
 - 2 leeks (white and light green parts), sliced
 - 1 garlic clove, minced
 - 3 cups vegetable or chicken broth
 - 2 cups fresh or frozen peas
 - ¼ cup chopped fresh herbs (parsley, tarragon, chives)
 - Salt and white pepper to taste
 - ½ cup cream or crème fraîche (optional)
- For Garnish:
 - Edible flowers or microgreens
 - A drizzle of olive oil or cream

Directions

1. In a pot, melt butter and sauté leeks until soft (about 5–6 minutes). Add garlic and cook briefly.
2. Pour in broth and bring to a simmer. Add peas and cook for 3–4 minutes.
3. Stir in herbs and remove from heat.
4. Blend soup until smooth using an immersion blender or carefully in batches.
5. Season with salt and white pepper. Stir in cream if using.
6. Serve warm, garnished with flowers, greens, and a swirl of cream or oil.

Notes

For a brighter hue, add a handful of spinach just before blending. Serve with crusty bread or a light salad.



Inveniam viam aut faciam.

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