

## CREAM OF ARTICHOKE Soup

8 to 10 servings

|        |  |        |
|--------|--|--------|
| ½ cup  | butter   | 125 mL |
| 4      | medium potatoes, diced   | 4      |
| 3      | carrots, diced   | 3      |
| 3      | celery stalks, finely chopped                                  | 3      |
| 1      | medium onion, finely chopped                                   | 1      |
| 8 cups | milk   | 2 L    |
| 3      | cans (14 fl. oz/398 mL ea.) PASTENE Artichokes Hearts, drained | 3      |
| ¼ cup  | sherry   | 60 mL  |
| ½ cup  | PASTENE Extra Virgin Olive Oil                                 | 125 mL |
|        | salt and pepper  |        |

- In a large saucepan, melt the butter. Add vegetables (except artichokes) and cook until tender. Stir in milk, and season with salt and pepper. Bring to a boil. Reduce heat and simmer uncovered for 15 minutes.
- In food processor, puree the artichokes. Add puree to saucepan and cook 5 minutes, stirring occasionally. Add sherry and simmer for another 5 minutes.
- Drizzle each serving with about 1 tbsp (15 mL) extra virgin olive oil and serve hot.

