

GUINEA FOWL AND GARDEN VEGETABLE SOUP *with its curry cloud*

INGREDIENTS

Curry Cloud

- 1 cup 35% whipping cream
- 1 teaspoon curry powder
- 1 pinch of salt

Soup

- 1 carrot, diced
- 1 stalk celery, diced
- 1 small tomato (optional), diced
- 1 small leek, thinly sliced
- 3 tablespoons butter
- 3 tablespoons fresh herbs (parsley, bay leaf, thyme)
- Approximately 1 liter of guinea fowl or chicken stock
- Guinea fowl (or chicken) meat from homemade stock
- 1 cup 15% cooking cream
- 3 tablespoons cornstarch diluted in a little water
- Salt, pepper, 1 drop of Tabasco sauce (to taste)

INSTRUCTIONS

Cloud Curry

1. In a well-chilled bowl, pour in the 35% cream, add the curry powder and a pinch of salt.
2. Whisk until you obtain a firm cream that holds its shape when whisked.
3. Set aside in the refrigerator until ready to serve.

Soup

1. In a large saucepan, melt the butter over medium heat.
2. Add the vegetables (carrot, celery, leek, and tomato if using) and sauté for a few minutes until slightly tender.
3. Pour in the guinea fowl (or chicken) stock, add the herbs, then bring to a boil.
4. Simmer over low heat for about 15 minutes.
5. Add the 15% cream, shredded guinea fowl or chicken meat, then season with salt, pepper, and a dash of Tabasco sauce.
6. Thicken the soup by gradually adding the diluted cornstarch, whisking well to avoid lumps.
7. Continue cooking for a few minutes until the texture is velvety and creamy.

Service

1. Pour the hot soup into bowls.
2. Gently spoon a dollop of curry foam on top.
3. Serve immediately, accompanied by some good fresh bread.