

Big Heart Artichoke and Parmesan Soup with Crispy Artichokes

1 pound cleaned artichokes, sectioned into fours
8 oz. Yukon gold potatoes medium diced
3 cloves garlic, peeled
5 shallots, peeled, halved
1 qt chicken stock
4 oz. section of parmesan rind
Cream... 1/2 cup
1 cup dry white wine
12 sprigs of thyme and 1T black peppercorns, wrapped in cheesecloth
fine sea salt

Reserve two of the artichokes to make the crispy artichokes for later.

Sauté the artichokes, potatoes, garlic and shallots until tender, being sure to season at this point. Add the wine and reduce until almost dry. Add the chicken stock and herb sachet and simmer for 30 minutes. Season to taste. Remove from heat, add cream and puree until smooth in a blender. Pass through a fine mesh strainer and serve.

In a small pot, heat 1 cup olive oil to 300 degrees (F). Shave the artichokes on a mandoline and immediately place in oil. Cook until just barely golden and remove. The chips will darken slightly after being removed from the oil. Season with fine sea salt.