

# *The Great Moriarty Thomas Garlic Challenge Soup*

*Serves 4 to 6 people*

*Recipe by Chris Bailey Hughes (Chef at Outreach Rescue)*

*ingredients:*

*1 tbsp Olive Oil (mild & light)*

*10 cloves of garlic*

*3 bulbs roasted garlic*

*1 onion*

*1 tbsp flour*

*50ml white wine*

*½ Lt veg stock*

*200ml double cream*

*pepper / salt*

*pinch of chilli powder*

*pinch of chives (snipped)*

*1 Peel cloves of garlic cut in half length ways and remove the green core from the middle and dice into small pieces*

*2 Peel and finely chop the onion*

*3 Sauté gently on a low to medium heat*

*4 Stir in the flour, cook for 30seconds then add the stock and wine, simmer for 15 to 20 mins*

*5 Chop the roasted garlic bulb in half and squeeze out into the soup and season with salt and pepper*

*6 Purée in a food processor and return to the pan, add the cream*

*7 Serve with croutons and snipped chives*