



BAD EGART WHITE WINE SOUP

with artichokes, garnished with white truffle and safflower blossoms served in a fondue pot - Emperor Franz Joseph's favorite soup



Preparation



Cook

Ingredients

Serves 4

700 ml bouillon
350 ml wine "Gewürztraminer" - indigenous grape variety
80 g shallots
300 ml cream
2 egg yolks
2 tbsp olive oil
4 artichokes
1 small white Alba truffle
lemon juice
Vinschgau Paarl dark sourdough bread
1 tsp dried safflower blossoms (= safflower petals)

Preparation

Bring salty water and a little lemon juice to the boil in a pan. Cook the cleaned artichokes - artichoke bases until soft.

Sauté the chopped shallots in olive oil and add the peeled, finely chopped ginger. Quench with the white wine and leave the liquid to reduce a little before adding the bouillon. Add chili, saffron, turmeric and a little curry powder.

Cut the cooked artichoke bases into small pieces and add to the soup. If necessary add a little of the water in which the artichokes were cooked and continue to boil.

In the meantime, cut the bread into small croutons and toast in a pan with a little butter until light brown.

Once the shallots and artichokes are very soft, blend the soup with a hand blender. Add half of the cream and the egg yolks to the soup and season to taste. Add white truffle shavings and leave to absorb the flavors.

Seasoning

ginger, salt, chili, saffron, turmeric, curry powder

Recipe by: Janett Platino - Restaurant Bad Egart / Onkel Taa

Stiffly whip the rest of the cream and just before serving froth up the soup with the hand blender again.

To serve add a teaspoon of whipped cream to the center of the bowl of soup and sprinkle with Paarl bread croutons, the safflowers and chopped chives.