

Cote d'Azur



Ingredients

- 10 medium garlic cloves (about 1 large head), peeled
- 6 fresh sage leaves
- 2 bay leaves
- 2 large thyme sprigs
- 6 cups water, or 3 cups water and 3 cups chicken or vegetable broth
- 1 teaspoon kosher salt, plus more as needed
- 6 large egg yolks
- 1 cup finely grated Parmesan cheese (about 3 ounces)
- Freshly ground black pepper
- Extra-virgin olive oil, for serving

Info

- **Prep:** 15
- **Cook:** 30
- **Serves:** 6
- [Source](#)

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Directions

1. Halve each garlic clove and remove the germ in the center; discard the germ. Thinly slice the garlic and place in a large saucepan.
2. Tie the sage, bay leaves, and thyme together with butcher's twine, or bundle them in a piece of cheesecloth tied closed with twine. Place the herb bundle in the saucepan, along with the water

(or water and broth) and the measured salt. Bring to a boil over high heat, reduce the heat to low, and simmer gently for 30 minutes. Discard the herb bundle, keeping the broth at a simmer.

3. Place the yolks and cheese in a medium bowl and whisk to combine. Add a few ladlefuls of soup to the cheese mixture and whisk until smooth. While whisking the soup in the saucepan, gradually add the cheese-soup mixture in a steady stream (the yolks will thicken the soup somewhat). Remove the pot from the heat and whisk for 1 minute more (if you keep it over the heat too long, the yolks may curdle). Taste the soup and season with salt and pepper as needed. Serve immediately, with a drizzle of olive oil over each portion.

[garlic](#), [eggs](#), [parmesan](#), [cheese](#), [french](#), [vegetarian](#)

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