

## **Jerusalem Artichoke Soup**

### **Ingredients:**

- 1 pound Jerusalem artichokes, washed and chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 4 cups vegetable broth
- 1 tablespoon olive oil
- Salt and pepper to taste
- Optional: sour cream or crème fraîche for garnish

### **Directions:**

- In a large pot, heat the olive oil over medium heat.
- Add the onion and garlic to the pot and sauté until they are soft.
- Add the Jerusalem artichokes to the pot and stir to coat with the oil.
- Pour in the vegetable broth and bring to a boil.
- Reduce the heat and simmer for 20-25 minutes, or until the Jerusalem artichokes are tender.
- Use an immersion blender or transfer the soup to a blender to puree until smooth.
- Season with salt and pepper to taste.
- Serve the soup hot, garnished with sour cream or crème fraîche if desired.