

# Sèche Verte Soup

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# Sèche Verte Soup (Dry Green Soup)

**Serves 4 as an appetizer**

**1 cup salted butter (1 stick)**

**1 cup olive oil**

**1 head savoy cabbage, outer leaves removed and sliced thin**

**1 pound haricot vert or young green beans, sliced lengthwise**

**1 pound fresh spinach, stemmed, washed and drained**

**1 bunch watercress, stemmed, washed and drained**

**6 garlic cloves, finely chopped**

**Sea salt**

**Freshly ground pepper**

**4 teaspoons fresh chives, chopped**

Melt butter and olive oil in a heavy gauge saucepot over medium heat. Add 1 teaspoon of sea salt. Add the beans followed by the cabbage, then the spinach and watercress. Cook the greens until they begin to release water. Add garlic, salt and pepper.

**To serve:** Present in shallow, warmed soup bowl. Garnish with chives.