

Poblano Cream Soup

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	poblano pepper
1/2	teaspoon	coriander seed
1	whole	clove
4	whole	allspice
1/4	cup	olive oil
1	medium	white onion - chopped
4	large	garlic clove - chopped
1/2	cup	cilantro - coarsely chopped
4	cups	chicken broth
1	cup	heavy cream

Roast chiles, peel, seed and chop.

Heat spices in oil in a large, heavy saucepan over medium-low heat, stirring, until fragrant and oil begins to simmer, 1 to 2 minutes. Add onion and garlic and cook, stirring, until softened, 5 to 7 minutes. Add roasted chiles and 1.5 tspns salt and cook, stirring, 1 minute.

Puree chile mixture with cilantro and 3 cups broth in 2 or 3 batches in a blender until smooth.

Return mixture to clean saucepan and add cream. Bring to a simmer, adding more broth to thin if needed and season with salt.