AVGOLEMONO
serves 4

6 cups (48 fl oz/1.5 l) chicken broth
1/2 cup (3 1/4 oz/105 g) long-grain white rice
4 egg yolks, lightly beaten
1/4 cup (2 fl oz/60 ml) fresh lemon juice
1 tsp finely chopped lemon zest
Salt and ground white pepper
2 Tbsp finely chopped flat-leaf parsley

In a large, heavy pot, bring the broth to a boil over medium-high heat. Add the rice and cook, uncovered, until tender, about 15 minutes.

In a bowl, whisk together the egg yolks, lemon juice, and lemon zest. Whisking constantly, slowly pour 1 cup (8 fl oz/250 ml) of the hot broth into the egg mixture. Reduce the heat under the broth to medium-low and slowly stir the egg mixture into the pot. Cook, stirring, until the soup is slightly thickened, 3-4 minutes. Do not let it boil.

Season with salt and pepper and serve, garnished with the parsley.

POTATO & BROCCOLI SOUP
WITH BLUE CHEESE
serves 4

3 Tbsp unsalted butter
1/4 cup (2 1/2 oz/75 g) chopped shallots
1 lb (500 g) Yukon Gold potatoes, cubed
1/2 lb (750 g) broccoli, tough stems peeled, florets and stems coarsely chopped
Salt and freshly ground pepper
3 Tbsp all-purpose flour
4 cups (32 fl oz/1 l) chicken broth
1/4 lb (125 g) blue cheese, crumbled

In a large, heavy pot, melt the butter over medium-high heat. When it foams, add the shallots and cook, stirring occasionally, until limp, about 1 minute. Stir in the potatoes and broccoli. Sprinkle with 1/2 tsp salt, 1/4 tsp pepper, and the flour and stir until the flour is incorporated, about 1 minute. Add about 1/4 cup (4 fl oz/125 ml) of the broth, stirring to make a paste, then gradually add the remaining broth and bring to a boil. Reduce the heat to medium-low and simmer until the potatoes and broccoli are fork-tender, about 15 minutes. Let cool slightly.

Working in batches, puree the soup in a food processor or blender. Return the soup to the pot, place over medium-high heat, and bring to a simmer. Sprinkle in half of the cheese and stir until it melts, about 1 minute. Serve with the remaining cheese on the side.