

CHEF *Maira Isabel*

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Cream of Potato Soup with Pancetta and Plantain Chips

Servings: 4



5 cups potatoes, peeled and cut into chunks
1 cup smoked cooked ham cut into small ½ inch cubes
2 tablespoons olive oil
2 tablespoons butter
1 teaspoon crushed garlic
1/2 cup heavy cream
Salt and pepper to taste
Water

Garnishes:

Pancetta cut into small pieces and fried in olive oil
Green plantains, peeled, sliced and cut into small strips then fried in olive oil

In a saucepan over medium high heat, place the potatoes and ham with enough water to cover potatoes by 2-3 inches. Boil and cook until tender.

Remove water and reserve.

To the same saucepan (where potatoes are) add olive oil, butter and garlic. Cook

until potatoes are golden brown about 3-4 minutes. Using a hand blender (or transfer to a large food processor), process potatoes and ham until creamy. Add the water where they cooked in a little at a time until almost the consistency you like. Add heavy cream and garlic and season with salt and pepper.

Garnish with pancetta and plantain strips

Variations:

- Instead of potatoes, you can use taro, plantain, pumpkin, asparagus, or really any other vegetable that you like.
- For a lighter soup, instead of the heavy cream use low fat or nonfat milk and use either less or no butter.
- For a vegetarian or vegan soup, simply don't use the ham and pancetta and substitute with your favorite topping. Some of my favorites are hazelnuts and vegan cheeses.

Notes:

- If pancetta is not available it can be substituted with cooked bacon
- If a richer sauce is desired, more butter can be added right at the end. This will provide a velvety and heavier consistency