



## CREMA DE CHILE POBLANO

*Cream of Chile Poblano*

6 *poblano* chilies, deseeded and deveined  
2 large potatoes peeled, cut into quarters and cooked in water or chicken broth  
2 tablespoons butter  
10 cups of chicken broth  
½ medium white onion  
1 garlic clove peeled  
Sour cream for garnish (optional)  
6 ounces of Panela cheese (optional)

In a saucepan (6-quart), heat the butter on medium-high flame and add the onion. Cook until transparent. Add the garlic clove and cook for 1 minute.

Add the Chile Poblanos to the onion and garlic and cook for 5 to 10 minutes without letting the onions and garlic burn. During this point, you may salt and pepper.

Add Potatoes along with the chicken broth. Bring to a simmer for a couple minutes. Let the mixture cool.

Blend the chiles, the potato, the onion, and garlic with the broth until smooth. Place the soup in a 6-quart saucepan.

Leave the mixture under medium heat for 10 to 15 minutes until it begins to thicken. Add more chicken broth if needed, salt to taste.

Add to each bowl a spoon of cream upon serving as well as a generous serving of cubed Panela cheese.

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