

## Roasted Fennel Soup

- 1-2 [fennel](#) bulbs with stalks, quartered or sliced 1/4" thick, feathery greens reserved for garnish
- 1-2 T olive oil
- 3-4 small yellow onions, sliced 1/4" thick
- 1/2 head of garlic, not peeled
- 2 [dry shallots](#), not peeled
- 1 [pear](#), core and cut in half
- 6 c [homemade chicken stock](#) (or [commercial](#), or vegetable stock)
- sea salt
- freshly ground black pepper
- 1/8 t [fennel seeds](#), sprinkled on onions before roasting (optional)
- 1/4 c parsley or chives, finely chopped (optional)

Roast the onion, shallot, pear, garlic and fennel with a generous coating of oil and a sprinkle of salt and pepper. Roast at about 400 degrees, but check often to lightly caramelize but not brown the vegetables.

Remove the garlic, shallot and pear peel. Cut vegetables coarsely, add to stock, then simmer for 10 minutes. Use a blender or a food mill to puree the soup. Garnish with reserved fennel greens and parsley or chives.