

## Artichoke Soup Mozart

- ① Cook (Boil) 2 chicken breasts then shred very finely \*
- ② In a pot cook 4 or 5 artichokes the way I do them.
- ③ Boil one finely sliced piece of celery until soft
- ④ Clean the chokes after having removed the leaves from each of the artichokes
- ⑤ With a knife, scrape the meat from all the artichoke leaves and cut the hearts into quarters
- ⑥ put them and the meat from the leaves into the soup.
- ⑦ Season with white pepper, salt, sugar, tarragon thyme or (Herbes de Provence) and garlic powder
- ⑧ After seasoning, garnish with finely chopped shiis or scallions, parsley, and in each bowl sprinkle on top of the soup a little parmesan cheese.

### Cooking the Artichokes

In Chicken stock, add one onion quartered, one lemon sliced in half and squeezed, lots of garlic powder, parsley, thyme, bay leaf, Pepper corns (10), Celery hearts, Tarragon, Chive leaf, Oregano,

\* You could use Crabmeat in a cream of shrimp soup - or shrimp lobster