

Fennel Puree

1 cup olive oil
3 bulbs fennel, diced
1 ½ lbs onion, thinly sliced
3 oz garlic, lightly smashed
1 lemon, peeled, seeded and quartered, peels and seeds discarded
2 cups cream
¼ cup honey
salt as needed

1. Sweat the onion, garlic and fennel (and salt) in the olive oil over very low heat, covered, until soft.
2. Add remaining ingredients and continue to cook over low heat 20 minutes.
3. Puree in blender until smooth.