



Garlic Bisque

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	30 MIN		10

Garlic bisque is a smooth and creamy soup made with garlic, broth, and a rich base that creates a velvety texture. It's elegant, comforting, and perfect for special occasions or when you want a more refined dish. This easy recipe transforms simple ingredients into a luxurious soup with deep garlic flavor and a silky finish.

Ingredients

- 6 garlic cloves, minced
- 2 tablespoons butter
- 1 small onion, chopped
- 3 cups broth (chicken or vegetable)
- ½ cup cream
- 1 tablespoon flour
- Salt and pepper to taste
- Optional: parsley or thyme

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 25-30 minutes
- Total Time: 35-40 minutes
- Servings: 4
- Course: Soup
- Cuisine: French-inspired

Cooking Method

Instructions

1. Melt butter in a pot over medium heat.
2. Add garlic and onion, sauté until soft and fragrant.
3. Stir in flour and cook for 1 minute.
4. Gradually add broth, stirring to avoid lumps.
5. Simmer for **15-20 minutes**.
6. Blend until smooth.
7. Stir in cream and heat gently.
8. Season with salt and pepper.
9. Garnish with herbs and serve warm.

Cooking Tips

- Stir continuously after adding flour
- Blend well for a smooth texture
- Use fresh garlic for best flavor

Variations

- Add roasted garlic for deeper flavor
- Add cheese for richness
- Use coconut cream for dairy-free version
- Add white wine for depth

What to Serve with Garlic Bisque

- Crusty bread
- Salad
- Light appetizers
- Sandwiches

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat gently to avoid curdling.

Frequently Asked Questions

What is a bisque?

A smooth, creamy soup with a rich texture.

Can I make it without cream?

Yes, use plant-based alternatives.

Can I freeze bisque?

Yes, but texture may change slightly.

Recipe Author

Mary Thompson

Generated on: Jul 11, 2026 02:53

Downloaded from iheartgarlic.com

