



Ñame (pronounced “nya-may”) is one of the largest root vegetables grown on the island (see page 27). The taste and texture is less starchy than *apio* and cassava and is therefore easier to blend into a creamier texture. Here, the combination of one of our regional vegetables topped with a dollop of sofrito creates a unique taste that could only be Puerto Rican. If you have trouble finding *ñame* in international markets, you can substitute Yukon gold potatoes.

CREMA DE ÑAME CON SOFRITO

Creamy Root Vegetable Soup with Sofrito

SERVES 6

- 4 pounds ñame or Yukon gold potatoes, peeled and diced
 - 7 cups water or chicken broth or a combination
 - 1 yellow onion, finely diced
 - 4 cloves garlic, mashed to a paste in a mortar
 - 1 teaspoon kosher salt, plus more as needed
 - 1 teaspoon freshly ground black pepper, plus more as needed
- Sofrito (page 40), for garnish

In a large pot, combine the ñame, water and/or broth, onion, garlic, salt, and pepper and bring to a boil. Reduce the heat to medium-low and cook until the ñame is very tender, about 45 minutes. Let cool.

Working in batches, transfer the mixture to a blender and blend until smooth. Return to the pot and reheat over medium-low heat. Taste and adjust the seasonings.

Serve hot, with a dollop of sofrito for garnish.