



Broccoli and Smooth Blue Soup

A pungent combination of green vegetable and blue cheese, this soup will warm the cockles on a chilly day. Serve steaming hot bowls with crusty granary bread and a glass of Stout.

Ingredients

- 400g broccoli florets and stalks cut into small pieces
- 500ml white chicken stock or water simmering
- 50g butter
- 1 onion thinly sliced
- 6 spring onions thinly sliced
- 4 cloves garlic finely chopped
- 100g Smooth Blue
- 100g double cream
- 2g salt
- 12 turns of freshly ground black pepper
- 1 pinch freshly grated nutmeg
- Serves 4 as a starter

Method

1. Place a medium pan onto a low to medium heat, then add the onion and garlic, salt, nutmeg and pepper.
2. Cover with a lid and cook slowly so they sweat in the steam till they soften, this will take approximately 5 minutes.
3. Add the pieces of broccoli and spring onions, cover with a lid again.
4. Cook for a further 3-4 minutes, then pour over the hot stock.
5. Cover with a lid and bring to the simmer, then remove the lid and add the cream and cook for five minutes till the broccoli is tender.
6. Add the Smooth Blue and then place into a blender and puree till coarsely puree'd.
7. Serve straight away and then place into the soup some extra pieces of cheese.