

Broccoli & stilton soup

Ingredients:

- 2 tbsp oil
- 1 onion finely chopped
- 1 stick celery sliced
- 1 leek sliced
- 1 medium potato, diced
- 1 knob butter
- 1 ltr low salt or homemade chicken or vegetable stock
- 1 head of broccoli roughly chopped
- 140g stilton or other blue cheese, crumbled

Method:

Step 1: Heat 2 tbsp oil in a large saucepan and then add 1 finely chopped onion. Cook on a medium heat until soft. Add a splash of water if the onion starts to catch.

Step 2: Add 1 sliced celery stick, 1 sliced leek, 1 diced medium potato and a knob of butter. Stir until melted, then cover with a lid. Allow to sweat for 5 minutes then remove the lid.

Step 3: Pour in 1ltr of chicken or vegetable stock and add any chunky bits of stalk from 1 head of broccoli. Cook for 10-15 minutes until all the vegetables are soft.

Step 4: Add the rest of the roughly chopped broccoli and cook for a further 5 minutes.

Step 5: Carefully transfer to a blender and blitz until smooth.

Step 6: Re-heat, stir in 140g crumbled stilton, allowing a few lumps to remain. Season with black pepper and serve with a little of the reserved crumbled stilton on top.

This recipe was found on bbcgoodfood.com and has been Tried & Tested by Ann. It freezes well and is a firm favourite with her family and other WI members.

