






Beckett's Farm

STARTERS

Broccoli & Stilton Soup



Method

-  25 gm butter
-  1 onion, chopped
- 750 ml vegetable stock
-  100 gm broccoli
-  200 gm blue cheese
-  Salt and pepper

1. Heat butter in a large pan and gently cook the onion for 4-5 minutes until soft
2. Add broccoli to the pan and cover with vegetable stock
3. Bring to the boil, then simmer for 12-15 minutes or until the broccoli is very tender
4. Crumble cheese into the pan and stir until melted
5. Season with salt and pepper and blend in batches until smooth. Serve immediately with crusty bread

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

