








Beckett's Farm

STARTERS

Stilton & Broccoli Soup



Ingredients

-  6 medium broccoli florets (approx. 200g)
-  1 medium potato
-  1 medium onion
-  55g Stilton cheese
- 420 ml. chicken or vegetable stock
-  275 ml. milk
-  25g. butter or 2 tablespoons olive oil
- 1 tablespoon plain flour
-  ½ tablespoon double cream

Method

1. Finely chop the onion, chop the potatoes into chunks and chop up the broccoli.
2. Put the olive oil or butter in a frying pan. When heated add the three vegetables and cook for 8 minutes on a low heat. Cover the pan whilst cooking and stir occasionally.
3. Sprinkle in the flour, stirring at the same time until the flour is blended in, then stir in the chicken stock, cover the frying pan and simmer for 35 minutes.
4. Crumble up the Stilton into small pieces and add it with the milk to the frying pan. Stir well.
5. Turn the heat up slightly so the mixture is simmering again to allow the Stilton to melt. Add salt and pepper to taste.
6. Finally add the cream and stir the soup for 10 seconds to blend it in. If you want to puree the soup, use the food blender now.

Inclusion of the Becketts logo in the first column indicates that the item can be purchased in Becketts Farm Shop.

