









Beckett's Farm

STARTERS

Sweet Potato and Cheese Soup



-  55g butter
-  1 large onion finely chopped
-  2 leeks trimmed and sliced
-  175g sweet potato peeled & diced
-  800 ml vegetable stock
-  100 ml double cream
-  150g blue cheese
-  Juice of one lime

Method

1. Melt the butter in a large pan over medium heat. Add the onion and leeks and cook, stirring, for about 3mins, until slightly softened
2. . Add the sweet potatoes and cook for another 5minuets, pour in the stock and season with pepper. Bring to the boil, then lower the heat, and simmer for about 30mins.
3. Remove from the heat and let cool for 10minuets. Transfer half of the soup into a food processor and blend until smooth. Return to the pan with the rest of the soup, stir in the cream, and cook for another 5minuets.
4. Gradually stir in the crumbled cheese until melted (do not let the soup boil). Remove from the heat and ladle into serving bowls.

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

