



BLUE SHEESE & BROCCOLI SOUP

Prep. time 10-15 minutes | Cooking time 20 minutes | Serves 4

Our vegan soup recipes are something special, and this is no exception – using our Blue Sheese it's loaded with flavour and particularly tasty when served alongside gluten free garlic bread.

Ingredients

200g block of Blue Sheese
4 small potatoes
2 large head of broccoli
2 medium onions
3 pints of vegetable stock
2 tablespoons of vegetable oil
Salt and Pepper to taste

Cooking Method

Peel and finely chop the onions, peel and dice the potatoes. Chop the broccoli including the stalks. Fry the onions for a few minutes in a large pan until soft. Add the chopped potato, broccoli and stock. Bring to the boil and cook for 15-20 minutes until the vegetables are soft.

Take off the heat and stir in grated Blue Sheese. Allow to cool a little and then liquidise.

Return to the pan, adding a little soya milk if required. Warm through and season to taste. Serve with warm crusty baguettes.

