



## **Broccoli and Stilton soup with Stilton Croutons**

**Serves 4-6**

### **Ingredients**

#### **For the Soup**

350g/12oz broccoli, florets and stalks cut into small pieces

400ml/14fl oz vegetable stock

25g/1oz butter

4 spring onions, finely sliced

50g/1<sup>3</sup>/<sub>4</sub>oz Stilton, crumbled, or to taste

100ml/3<sup>1</sup>/<sub>2</sub>fl oz double cream

salt and freshly ground black pepper

pinch freshly grated nutmeg

#### **For the croutons**

4 slices French bread

100g/3<sup>1</sup>/<sub>2</sub>oz Stilton, sliced

### **Method**

1. Place the pieces of broccoli into a glass bowl. Pour over the vegetable stock. Cover the bowl with cling film and place in the microwave. Cook on full power for four minutes, or until tender.
2. Meanwhile, heat a frying pan until hot then add the butter. When it starts to foam, add the spring onions and cook for one minute.
3. Transfer the cooked broccoli and stock to a food processor. Add the fried spring onions, Stilton and cream and blend until smooth.
4. Transfer the blended mixture to a pan and bring gently to a simmer.
5. To make the croutons, toast the French bread under a grill until golden-brown on each side. Top the grilled bread with the slices of Stilton and return to the grill until golden-brown and bubbling.
6. Season the soup with salt, freshly ground black pepper and a pinch of nutmeg.
7. Divide the soup equally among four warm bowls and top each with a Stilton crouton. Serve.