

# Broccoli Soup

## INGREDIENTS

2 x medium size broccoli cut including stalks  
3 x large potatoes peeled cut into cubes  
2 x stalks of celery cut small  
2 x large onions roughly sliced  
6 x cloves garlic  
1 x cup of cream  
1 x cup of cheddar cheese  
4 x teaspoons of Vegeta or 1 ½ litres of vegetable stock  
1 x litre of hot water  
½ table spoon of butter

## METHOD:

Saute onions, garlic and celery in the butter in saucepan you will make the soup in. When done add 1 litre of vegetable stock or 2 teaspoons of vegeta, bring to boil. Add potatoes and broccoli and add the rest of the stock. Simmer until all is soft and cooked. Blend with a stick blender (preferred) or bench blender, once smooth add cheese, blend, add cream last and blend.

Serve with sour cream and fresh bread.

Hope you enjoy this soup.