

BROCCOLI AND CHEDDAR SOUP

Equipment needed –

Small knives, chopping boards, large saucepan, medium saucepan, stick blender, measuring jug, grater, cup scissors and 25 small bowls.

Ingredients from the Garden –

- 450 g of butter
- 700 g broccoli
- 1 tablespoons of chopped parsley
- 1 onions
- 2 teaspoons chopped tarragon

Ingredients from the Pantry –

- 25 g butter
- 1.7 litres of vegetable stock
- 175 g of cheddar cheese
- Salt and pepper

What to do –

1. Peel and grate the potatoes and set aside.
2. Finely chop the onion and set aside.
3. Cut the broccoli into florets and set aside.
4. Measure out the butter and add to the large saucepan over a medium high heat. Once melted, add the onion and cook stirring occasionally for 5 minutes, until soft.
5. Add the tarragon and the potatoes, season well with salt and pepper and mix well.
6. Pour in just enough stock to cover the vegetables and bring to the boil. Reduce the heat, cover and simmer for 10 minutes.
7. Meanwhile, bring the remaining stock to the boil in a separate saucepan. Add the broccoli and cook for 6-8 minutes, until just tender.
8. Meanwhile grate the cheese and set aside.
9. Finely chop the parsley and set aside.
10. Remove both pots from the heat. Transfer the stock and broccoli, into the large pan with the potatoes. Blend until smooth.
11. Stir in the cheese with the parsley and heat gently to warm. Divide the soup amongst the small bowls and serve.

Serves –

- 28 students.