



Cream of Broccoli Soup

4 SERVINGS

TIME: 30 MINUTES

INGREDIENTS

2 tablespoons olive oil
3 tablespoons butter
1 large onion chopped
2 stalks celery, chopped
4 carrots, chopped
2 cloves garlic, chopped
2 tablespoons of any herbs
(such as thyme, rosemary, or
sage)
1 tablespoon smoked paprika
8 cups broccoli, chopped
500ml cream

METHOD

1. Melt the butter and olive oil in a stock pot over medium heat. Sauté onion, celery, carrots, garlic until caramelised.
2. Add the herbs, salt and pepper to taste and smoked paprika. Sauté for 3 minutes.
3. Add the broccoli and enough water to cover. Cook until soft.
4. Add the cream and stir in. Simmer for 10-15 minutes.
5. Blitz until smooth.
6. Adjust seasoning.
7. Serve hot with crusty bread.



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