



COLLIER'S CHEDDAR, SPRING ONION & CAULIFLOWER SOUP

Ingredients

1 BUNCH OF SPRING ONIONS, SLICED
1 MEDIUM POTATO, PEELED AND CUBED
25G BUTTER
1 CAULIFLOWER, SEPARATED INTO FLORETS, GRATED
ON A BOX GRATER (OR FINELY SLICED)
400ML FULL FAT MILK
550ML CHICKEN OR VEG STOCK
125G COLLIER'S CHEDDAR CHEESE

PREPARATION & COOKING

Sweat the spring onions & potato in the butter until soft, for 10 mins or so.

Add the grated cauliflower and continue to cook for another 5 mins before adding the milk & stock.

Season well with salt and pepper

Bring to the boil & simmer for 25 minutes.

Blitz the soup, in a liquidizer or using a hand blender. Add nearly all of the cheese & blitz again and serve (if the soup looks a little thick and a little more milk)

Serve the soup with a sprinkle of the reserved cheddar on top