

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 91 – Broccoli and Gorgonzola Soup

*Preparation time: 7 mins – Cooking time: 40 mins*

#### Ingredients for cooking:

1 clove garlic smashed  
1 stalk celery diced  
1 small onion diced  
1 whole broccoli head chopped  
50gms gorgonzola  
3 wine glasses of vegetable stock  
1 glass of single cream  
25gms butter  
2tblspn plain flour  
Salt and Pepper

#### Method

1. In pot place garlic, celery, onion and butter
2. Cook on low heat until ingredients are soft stirring constantly for about ten minutes
3. Gently stir in the flour and add salt and pepper to taste
4. Add vegetable stock and cheese and bring to boil
5. Simmer for 25 minutes
6. Add cream and bring back to boil
7. Force through sieve and serve immediately

*Serves 3*

