

Cream of Potato and Broccoli Soup with Brie

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chopping board and knife
measuring cups and spoons
soup pot
heatproof stirring spoon
kitchen scales
vegetable peeler
blender
6 to 8 soup plates for serving

Do this

with these **ingredients**

1. In the large pot, **sauté**

1 TBS **butter or extra virgin olive oil**
1 large **onion**, finely diced

2. **Add**

4 cups **chicken or vegetable stock**
500 g (1.1 lb) **potato**, peeled and diced
500 g (1.1 lb) **broccoli or cauliflower florets**
1 **bay leaf**
1 TBS **quality Dijon mustard**
½ tsp **pink or sea salt**
⅛ tsp **ground pepper**

3. Bring to the **boil** and **simmer** for 20 minutes or until the vegetables are soft.

4. Meanwhile, thinly **slice**

250 g (8 oz) **brie or camembert cheese**

5. When the soup is cooked, **remove** the bay leaf and carefully **blend** until smooth with

¼ - ½ cup **pure cream** (optional)

6. **Taste** and **add** more salt and/or pepper if necessary.

7. **Serve** immediately topped with cheese slices and cracked black pepper.

