



Creamy Bacon, Broccoli and Blue Cheese soup

500g/One medium head of Broccoli
250ml Cream
250ml full cream milk
500ml water
250g Diced bacon
1 medium onion
1 clove garlic
1 packet white onion soup
100g blue cheese



1. Cook the broccoli until soft
2. In a separate pan, fry the onion garlic and bacon until cooked
3. Once the Broccoli is cooked, drain the water and add the cream, milk, and half of the bacon.
4. Mix the water and the soup packet in a jug and add it to the pot.
5. Using a stick blender, blend the everything together until all the broccoli is fine.
6. Bring to boil while stirring occasionally.
7. Add the blue cheese, but keep some for sprinkling as a garnish.
8. Drizzle some balsamic glaze as a final touch.

