



# BROCCOLI GRUYERE SOUP

## INGREDIENTS: SOUP

- 2 tablespoons butter
- 2 medium onions, chopped
- 7 cups broccoli, chopped
- 4 cups water
- 1 chicken bouillon cube
- ½ cup heavy cream
- ½ cup Gruyère cheese, grated

## INGREDIENTS: GARLIC CROUTONS

- 2 slices bread
- 2 tablespoons butter
- 1 clove garlic, crushed
- 1 tablespoon fresh parsley, chopped

## INSTRUCTIONS

1. Heat butter in a large saucepan. Add onions and stir over medium heat for two minutes or until onions are soft.
2. Add broccoli, water and bouillon cube to pan. Bring to a boil, reduce heat, cover and simmer for 30 minutes.
3. Blend or process the mixture in batches until smooth, return to pan, stir in cream and reheat without boiling.
4. For garlic croutons: remove crust from bread and cut into 1 cm cubes. Heat butter in small frying pan. Add garlic, parsley and bread, stir over medium heat until the cubes are crisp and golden.
5. Serve soup sprinkled with cheese and croutons.