



Recipe Card

Weardale Cheese: Broccoli and St. Cuthbert Blue Cheese Soup

Ingredients

- Two white onions
- Four cloves garlic
- Three sticks celery
- 1kg broccoli
- 50g butter
- Milk to cover
- 150g St. Cuthbert cheese (rind removed and chopped)
- 100g baby spinach
- Salt and pepper
- A touch of cream



Method

- Chop all vegetables and sweat off in butter.
- Cover with milk, bring to the boil and simmer for 30 minutes. Remove from the heat and add St. Cuthbert blue cheese.
- Blitz with blender until smooth and season.
- Finish with a little cream and serve.