



SPRING VEGETABLE SOUP

Nothing says “winter is over” quite like a light and vibrant, herbaceous vegetable soup.

INGREDIENTS

75g butter,

1 onion diced

1 leek diced

2 sticks of celery diced

½ head broccoli including stalk diced

150g frozen spinach

150g frozen garden peas

2 cloves garlic sliced

600g cannellini beans drained (1½ tins)

1lt vegetable stock (20g stock powder per litre)

1/2lt whole milk

Salt & Pepper

Melt butter on a medium heat then add onions, leeks, celery and garlic and sweat gently until soft and tender without colouring, add stock and beans, simmer gently for 15 minutes then turn up the heat and add broccoli cook for 10 minutes then add frozen spinach and peas.

Cook for 5 minutes and add milk.

Bring back to the boil then blend well in a liquidiser.

Return to pan adjust seasoning and consistency.

Serve and enjoy!

Allergens CELERY, DAIRY

Serves 6

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