

Cream of Broccoli & Cheese Soup

4 cup	chicken broth
250 ml	broccoli florets, chopped bigger
50ml	vegetable oil
¼	onion, chopped finely
1	celery stalk, small dice
250ml	broccoli, chopped finely
1	clove of garlic
1	bay leaf
60 ml	flour
250 ml	milk
Salt- pepper- nutmeg- tarragon- white wine -worcestershire sauce- tabasco sauce (ALL TO YOUR TASTE)	
250 ml	cheddar cheese, grated

1. heat chicken broth and bigger broccoli florets until the broccoli is tender. Remove the florets with a slotted spoon and set aside. Keep the chicken stock hot.
2. Heat oil with chopped onion. Celery, finely chopped broccoli, garlic and bay leaf until soft.
3. Sprinkle flour over top of oil and veggies.it will look like a goopy flour paste – This is ok!
4. Slowly add the hot chicken stock to the veggies while mixing. Simmer for about 12-15 min
5. Pour in milk and stir
6. Strain and return to the pot
7. Season as you like
8. Sprinkle in the cheddar cheese slowly while whisking, so it does not clump. Stir until combined and melted
9. Add in the broccoli florets from step one. Stir and bring back to a simmer
10. Enjoy!