VEGETABLE SOUP WITH NAZARETH CHEESE



Instructions:

Melt the butter and sweat the chopped onion, potato, broccoli, spring onion, chilli pepper and asparagus in it.

Then add the stock and season with nutmeg, salt and pepper.

Let cook for thirty minutes or until done and then add the chopped watercress. Immediately remove the vegetable mixture from the saucepan and mix in a blender, together with the cheese.

Season if necessary and decorate with a leaf of watercress and some cheese.

Serves:
4 people
Recipe type:
Entree
Difficulty:
3