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by ewfood

Creamy Brussels Sprouts Soup



Ingredients

250g Brussels Sprouts
25g Butter
25g Flour
1 Litre of Stock
150ml Milk
2 tablespoons of Cream
1 Chopped Bacon rasher
1 Chopped Onion

Preparation

1. Trim and remove all outer leaves on the brussels sprouts
2. Into a pan add, the chopped onion, bacon and sprouts add the stock and season
3. Bring to the boil, but simmer until the sprouts are tender after about 30 minutes then sieve
4. In another saucepan, melt the butter, add flour and the milk keep stirring as it will thicken quite quickly if too thick add a little more milk, and season
5. Add all the ingredients together, add the cream just before serving

Cooks Note