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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
