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Doog's Easy Peasy Broccoli Soup



Ingredients

Broccoli
Water
Salt
Pepper
Optional extras...
Stilton cheese
Walnuts
Olive oil

Preparation

1. Boil the broccoli in salted water until it is tender
2. Pour off two thirds of the water
3. Using a hand blender or kitchen top blender blend the vegetables and water together- that's it the soup is ready!
4. Now for some optional finishing touches...
5. Roughly chop some walnuts and place in the bottom of the soup bowl in the middle
6. crumble the stilton and place over the same area the walknuts are in- the walnuts will keep the pieces above the top of the soup making it look fancy!
7. Put a small drizzle of olive oil on top
8. or... just crumble the stilton into the soup and forget the walnuts and oil!
9. Salt & pepper to taste

Cooks Note

This the the easiest soup in the world to make!
Have not put quantities as you can play around with these dependant on how much soup you want!
It's time to experiment! You can play around with the consistency of the soup and have it

as thick or thin as you want.