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*by Liz Robb*

## Courgette, Garlic and Stilton Soup



## Ingredients

2 onions  
3 cloves of garlic  
3 courgettes [about 550 g]  
1 large potato  
15g butter  
1 tablespoon of olive oil  
1 litre of vegetable bouillon  
100g blue stilton cheese, plus more for garnish  
Salt and black pepper  
A handful of fresh chives  
2-3 tablespoons of single cream

Servings

5

Person

## Preparation

- 1 Peel and finely chop the onions and garlic, quarter the courgettes lengthways and chop into chunks and then peel and cut the potato into small dice.
- 2 Melt the butter and olive oil over a low heat in a large pan and gently saute the onion for 2 minutes, then stir in the garlic and saute for a further 3 minutes.
- 3 Add the chopped courgette and potato and stir well together. Sweat the vegetables gently for a few minutes, stirring to stop the potato sticking.
- 4 Gradually stir in the hot bouillon and bring to a simmer. Simmer gently, stirring occasionally, for about 20 minutes, or until the vegetables are really soft. Blend the soup until completely smooth.
- 5 Crumble or chop the cheese into small pieces and stir 100g into the soup, and warm through for a couple of minutes. Season to taste with salt and black pepper.
- 6 Chop the chives finely and stir into the soup, along with 2-3 tablespoons of single

cream. Serve garnished with a little blue cheese and a sprinkling of chopped chives.

### **Cooks Note**

A light and creamy summer vegetable soup with a gentle tang of blue cheese: easy to make and full of flavour.

Try using a different blue cheese, such as gorgonzola, or perhaps dolcelatte if you prefer a much milder flavour.

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