

Leek & Stilton Soup

Ingredients

- 350g Leeks
- 600ml Milk
- 2 Bay Leaves
- A Little Freshly Grated Nutmeg
- 75g Butter
- 75g Plain Flour
- 1.2 Litres Stock
- Salt & Freshly Ground Black Pepper
- 150g Stilton cheese, crumbled
- A Little Single Cream
- Fresh Chopped Parsley Or Chives



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Method

- Cut the leeks into four lengthways and shred finely on the diagonal. Wash and drain thoroughly.
- Measure the milk into a small saucepan, heat until hand hot over a low heat, then add the bay leaves and a grating of nutmeg. Cover the pan and simmer very gently to infuse the flavours for about 10 minutes.
- Melt the butter in a pan, add the flour and cook for a few moments. Add the strained hot milk, stirring well, then add the stock. Stir in the leeks, season (using very little salt because of the salty cheese) and bring to the boil. Simmer for a few minutes, then add the cheese and stir well. Cover and simmer over a low heat for 15 minutes until the leeks are tender.
- Check the seasoning. If the soup is a little too thick, thin down with milk or stock. Serve with a little added single cream, and garnish with freshly chopped parsley or chives.