



## Watercress & Leek Soup

### Ingredients:

- 50g butter
- 200g Blue Stilton® crumbled
- 1 onion chopped
- 1 large leek chopped
- 2 large bunches watercress - (200g), roughly chopped
- 750g floury potatoes cut into cubes
- 1 litre chicken stock
- 150ml double cream
- salt & pepper
- fresh grated nutmeg



### Method

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- 1) Melt the butter and fry the onion until soft.
- 2) Add in the chopped leeks, chopped watercress and cubed potatoes and mix together.
- 3) Pour in the chicken stock and bring to the boil then gently simmer until vegetables are cooked.
- 4) Blend until smooth.
- 5) Pour in the double cream, crumbled Blue Stilton® and gently stir in, season with salt & pepper.
- 6) Grate fresh nutmeg over the soup.
- 7) Serve with fresh crusty bread.