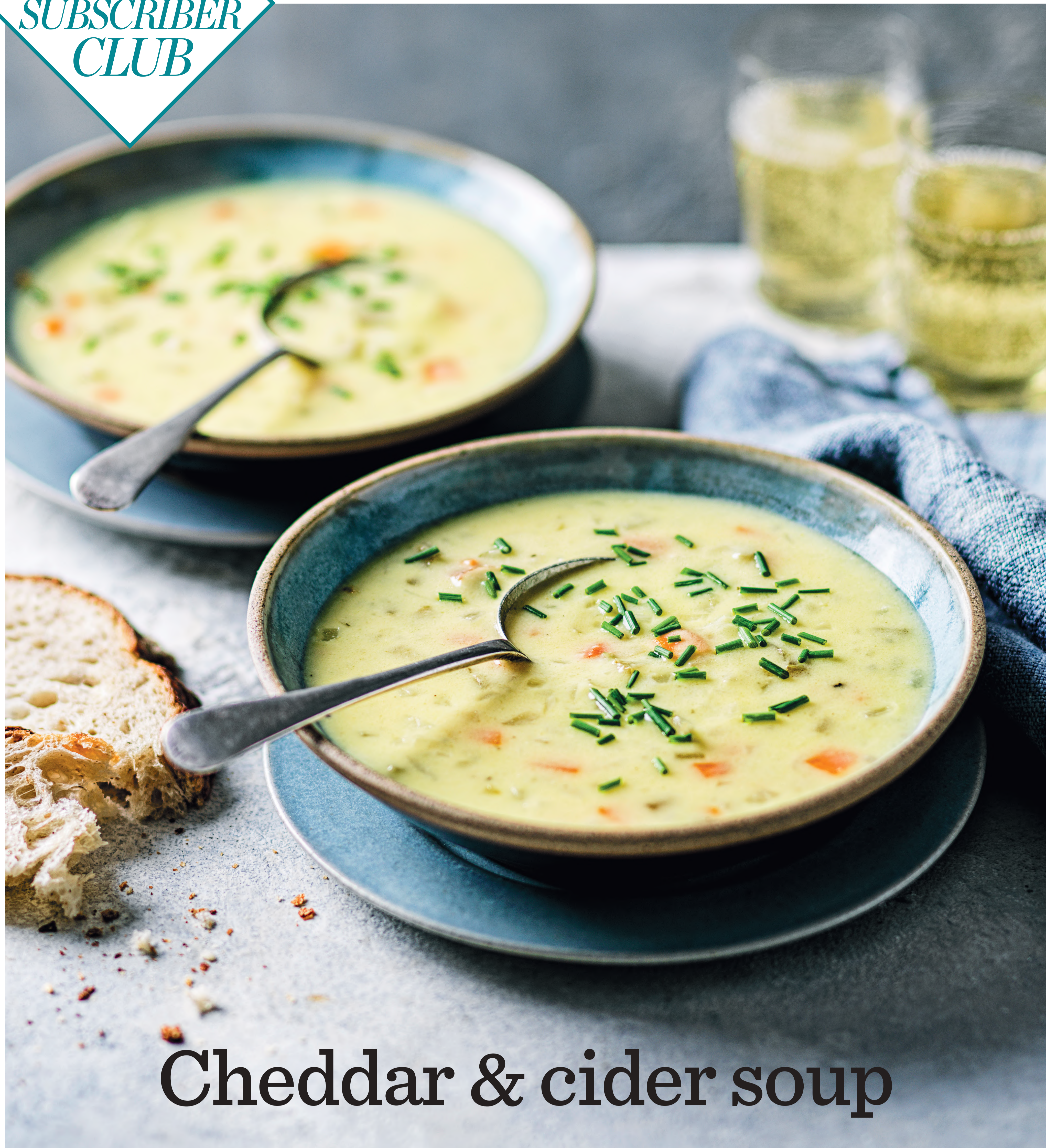




Exclusive recipe



Cheddar & cider soup

SERVES 4 PREP 20 mins COOK 40 mins EASY V

Cosy and comforting, the sharpness of the mature cheddar is tempered by the sweet cider, resulting in a velvety smooth soup.

- 50g unsalted butter
- 1 carrot, finely chopped
- 1 celery stick, finely chopped
- 2 small onions, finely chopped
- 1 small potato (about 200g), cubed
- 1 bay leaf
- 30g plain flour
- 2 tsp mustard powder

- 250ml milk
- 260ml cider
- 500ml vegetable stock
- 300g mature cheddar, grated
- small handful of chives, finely sliced
- toasted sourdough, to serve

1 Melt the butter in a large pan over a low heat. Stir in the carrot, celery, onions, potato and bay leaf. Partially cover with the lid and cook for 10-15 mins until the vegetables have softened. Remove the lid and stir in the flour and mustard powder, ensuring everything is well-coated. Cook for 3-4 mins more to cook out the flour.

2 Slowly pour in the milk, a little at a time, stirring continuously. Once all the milk has been incorporated, pour in the cider and stock, and bring to a gentle simmer.

Cook for 15-20 mins before removing and discarding the bay leaf. Reduce the heat to low and stir in the grated cheese. Once the cheese has melted, season with black pepper. Scatter over the chives and serve with toasted sourdough on the side.

GOOD TO KNOW calcium
PER SERVING 566 kcals • fat 40g • saturates 24g • carbs 23g • sugars 9g • fibre 3g • protein 24g • salt 1.8g



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Samuel Groves
MADE IN ENGLAND SINCE 1817

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