



Making delicious avocado soup with garlic cheese



Ingredients

- 150 gram Gouda herb-garlic cheese, cut into mini cubes or grated
- 2 tomatoes
- 3 avocados, peeled and cut into pieces
- 2 limes, squeezed
- 200 ml crème fraîche or sour cream
- 1 shallot or small onion, chopped
- freshly ground pepper and salt
- 800 ml vegetable or herb stock, from tablet
- 1 bag of tortilla chips natural

Avocado soup is a healthy and delectable choice for any meal. A blend of creamy avocados, tomatoes and our beloved herb-garlic cheese create a unique flavour. This soup is ideal as an appetiser, but just as good for brunch or lunch. You can customise it yourself with your favourite Henri Willig cheese. With a little spice of pepper cheese or the softness of Gouda natural cheese, this soup becomes even more delicious.

Preparation

- 1: Score the tomatoes, put them in boiling water for a few seconds, peel them and cut them, without the seeds, into mini cubes.
- 2: Mash the avocados with the lime juice. Stir in the tomatoes, crème fraîche or sour cream and shallot and season with salt and pepper.
- 3: Heat the stock without boiling. Stir in the avocado puree, mix well and spoon in the cheese cubes.
- 4: Divide the soup among warm soup bowls or plates. Put some tortilla chips in the soup and serve the rest separately. Sprinkle the tortilla chips with grated Gouda natural or young goat's cheese and put them under an oven grill until the cheese melts slightly.

Making avocado soup with garlic cheese

Vary with our cheeses and make this soup your own creation. Add some Gouda pepper cheese for a spicy kick, or choose Young goat cheese for a softer flavour. Sprinkle your tortilla chips with grated cheese and let them melt in the oven for extra crunch. Enjoy your avocado soup with a touch of Henri Willig cheese and crispy chips. Enjoy!