



Creamy sheep's cheese soup



Ingredients

- 30 grams of butter
- 30 gram of flour
- 800 grams of vegetable stock
- 1 leek or spring onion in rings
- 100 grams of white wine
- 350 gram of sheep's cheese
- 100 gram crème fraîche
- Affilla Cress

Preparation method creamy cheese soup

Dive into the world of comfort food with our delicious cheese soup recipe. A perfect mix of creamy sheep's cheese and fresh vegetables, this soup is ideal for both a cosy brunch and a tasty appetiser. In just 25 minutes, you will put a surprising and heart-warming dish on the table. With the unique addition of Henri Willig's sheep's cheese and the subtle hint of white wine, this cheese soup is not only easy to make, but also a true taste sensation. Follow our simple steps and enjoy a delicious cheese soup that embraces both tradition and innovation.

Preparation

- 1: Make Roux: heat butter, add flour and cook briefly.
- 2: Stir stock little by little into the roux and cook gently.
- 3: Add white wine and leeks and cook for 15 minutes.
- 4: Then add 2/3 of the cheese and do not cook again.
- 5: Ladle soup into cups, swirl pepper over it and add spring onion rings.
- 6: Garnish with grated sheep's cheese and cress.

Ready to make your own creamy sheep's cheese soup?

Enjoy the rich flavours of our cheese soup, a perfect ending to any meal. Serve with a twist of fresh pepper and spring onion rings for that extra touch. Don't forget the country bread and the Henri Willig sweet jalapeño dip for a complete taste experience. Enjoy your meal!