



Creamy sheep cheese soup



Ingredients

- 30 g butter
- 30 g flour
- 800 g vegetable stock
- 1 leek, 1 bunch of spring onion, sliced in rings
- 100 ml white wine
- 350 g sheep cheese
- 100 g Crème fraîche
- Affilla Cress

Bereidingswijze

Instructions:

Preparation:

Make a roux: in a saucepan, melt butter and add flour. Mix and cook to form a paste. Slowly add in the vegetable stock, a little at a time, and bring to a gentle simmer. Add in white wine and leek, then continue to simmer for 15 minutes. Take off the heat and mix in 2/3 of the sheep cheese.

A la minute:

Serve the soup in bowls and sprinkle with pepper and spring onion. Garnish with grated sheep cheese and cress.

Tip:

Tasty when served with farmer's bread and Henri Willig sweet jalapeno dip.