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Camembert and broccoli soup

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Recipe by: [freddieskitchen](#)



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Ready in **30 min**

Picture by: [freddieskitchen](#)

Easy to make and a very tasty, different soup that's ready in 20 or 30 minutes! Great winter starter!

Ingredients

Serves: **2**

2 large heads broccoli

1 Camembert cheese

1 Knorr[®] vegetable stock cube

salt and pepper to taste

Preparation method

Prep: 10 min | Cook: 15 min | Extra time: **5 min, cooling**

1. Cut the broccoli heads into small pieces. Place them into a saucepan with water and vegetable stock cube, bring it to the boil; simmer for 10 minutes or so until broccoli is tender.
2. Pour the broccoli and about 1L of the water into a blender. Blend until smooth. You may want to add some more water if too thick.
3. Pour the smooth broccoli mix into a saucepan, bring it to a simmer. Cut the Camembert into chunks and add to the mixture.
4. Stir until the Camembert has melted into the soup and it becomes more creamy and velvety. Taste and season to taste with salt and pepper.

Tip

It is best to start with a litre of water and to add some little by little until you obtain a smooth texture.

Serving suggestion

Serve with a tablespoon of creme fraiche and garlic bread.

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