

# BROCCOLI SOUP

Serves 4 | Prep time: 10 mins

Cook time: 20 mins



## INGREDIENTS

- 1 clove of garlic
- 2 sticks of celery
- 400g broccoli
- ½ a bunch of fresh mint
- 1 tbsp olive oil
- 1 litre chicken or vegetable stock
- ricotta cheese

## METHOD

1. Peel and finely chop the garlic. Trim and roughly chop the broccoli and celery.
2. Finely chop most of the mint leaves and save a few baby leaves to garnish.
3. Heat the olive oil in a pan, add the garlic and celery and leave to soften for about 2 to 3 minutes, then add the broccoli and stock.
4. Continue cooking for another 5 minutes, then blitz with a handful of mint in a food processor.
5. Season and serve in bowls with the ricotta crumbled over and scatter with the reserved mint leaves. Yummy!

**Remember to ask a grown-up for help when making this yummy recipe!**

## DO YOU KNOW...

The head of broccoli is made up of tiny flower buds. If it is not harvested on time, the head will become full of yellow flowers!

