



Recipe of the Month- May 2007

Stilton and Apple Soup

Serves 4

Ingredients:

40g	Butter
30ml	Flour
750ml	Chicken Stock
5	Red Apples (Red Delicious / Starking)
500ml	Milk
250g	Stilton Cheese
30ml	Chopped Chives

Method:

1. Melt the butter in a large saucepan. Sprinkle the flour over the melted butter and stir over low heat for 2 minutes, or until lightly golden. Gradually add the stock, stirring until smooth.
2. Peel, core and slice the apples and add to the saucepan. Cook, covered, over medium heat for 20 minutes, or until tender. Cool, then puree in a processor until smooth.
3. Return to the saucepan; add the milk and reheat, stirring. Simmer gently and add the crumbled Stilton and chives. Stir until the soup is smooth and serve immediately.

Note:

Stilton can be replaced with blue cheese, gorgonzola or Roquefort.

For a totally different and lighter taste, try half ricotta and half gorgonzola or blue cheese.

This is also lovely if you replace the apples with stewing pears.

This recipe will not freeze well, but it is so wonderfully delicious you will consume it in one go.

I served this soup at the end of the meal at a function instead of cheese and biscuits. Unusual, but the guests thoroughly enjoyed having a mug of this sweet, rich cheesy soup under their noses in front of the fire.



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