

## **Cream of Broccoli Soup**

### **Ingredients:**

- 1 head fresh broccoli
- 3 Tbsp butter
- 3 Tbsp minced onion
- 1 stalk celery, chopped
- 3 Tbsp all-purpose flour
- 1 cup milk
- 1 cup Quark
- 2 cubes chicken bouillon
- 1 tsp Worcestershire sauce
- 2 pinches paprika
- 1 tsp salt
- 1 cup shredded Gouda

### **Directions:**

Cook broccoli, reserve cooking water

Remove broccoli from hot pan and melt butter over medium heat. Cook onions and celery until tender. Stir in flour, milk and Quark. Dissolve bouillon cubes in 2 cups reserved broccoli water. Add to soup. Add broccoli into soup. Season with Worcestershire sauce, paprika and salt.

Then using a hand blender in the pot or by pouring into blender, puree the soup. If using a blender, you may have to divide the soup into two and pour first batch into a separate bowl to achieve this. Pour soup back into pot. Stir in cheese and cook 10 more minutes.