

Cheese Soup

by Jasmine

INGREDIENTS

- 750 G MINCED MEAT/ QUORN
- 2-3 ONIONS
- 300G CHEESE SPREAD
- 300G CHEESE SPREAD WITH HERBS
- 6 LEEKS (OR LESS)
- 200G WHIPPING CREAM
- 1 CAN OF MUSHROOMS
- VEGGIE STOCK

METHOD

- STIR FRY THE ONIONS UNTIL THEY ARE SOFT.
- ADD THE QUORN AND THE CHOPPED LEAK AND STIR FRY ALTOGETHER.
- AS THE MEAT/QUORN IS ROASTED THOROUGHLY, ADD 1.5 LITRES OF VEGGIE STOCK, THE CHEESE SPREAD, THE CREAM AND THE MUSHROOMS.
- SEASON WITH SALT AND PEPPER.
- BOIL UP FOR A SHORT TIME.