

SATELLITE ISLAND

TASMANIA

Potato and Blue Cheese Soup

Grandvewe Cheeses

www.grandvewe.com.au

3 Tassie potatoes

1 litre chicken/vegetable stock

1 large onion or leek

150 – 200 gms Grandvewe's Sapphire Blue cheese
sour cream for garnish

Peel and chop 3 large Tasmanian potatoes

Chop one large onion or leek.

Braise the leeks/onions in butter in a saucepan

Add one litre of good chicken stock (or vegetable stock if vegetarian), add cut potatoes and boil until cooked

Puree or use a potato masher to blend the stock.

Add salt and pepper to taste.

In the bottom of each soup bowl crumble Grandvewe's Sapphire Blue cheese (30 – 50 gms per person)

Then pour the hot potato soup on top.

Add a dollop of sour cream and enjoy!
