



Now that the cold weather is upon us, nothing better than a cosy soup to cuddle up to! And I am more than excited to share my favorite one: my thyme broccoli soup!



Ingredients

1 head of broccoli

5 cloves of garlic

½ a teaspoon of thyme

Salt to taste

¼ teaspoon of chili flakes

Heavy cream for garnish (optional)

1 red onion

Method

In a pan, add your red onion, garlic, thyme and rosemary to cook until fragrant. Add the broccoli florets and let then cook in the herbs for about 3 minutes add some water then let this boil until the florets are **just** soft. Drain the water into a cup for later use and let the vegetables cool for about 5 minutes. Place them in your blender and blitz while pouring the stock until you reach the level of consistency you prefer.

Ladle this onto a bowl and garnish with some heavy cream, some remaining broccoli florets then sprinkle some chili flakes and slurp away! <3



SERVE WITH: preferably on its own or with some fresh bread

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-broccoli-soup/>