



Potato, Ham & Broccoli Soup with Cheesy Dumplings

Serves 10

Ingredients

5g	Garlic	300g	Broccoli
1litre	Vegetable stock	1	Free range egg
2g	Ground Cayenne pepper	50g	Bladen Lighter Mature
2g	Fresh thyme	150g	Plain white flour
3g	Dried parsley	5g	Baking powder
100g	Ham, chopped	5g	Dried mixed herbs
500g	Skimmed milk		

Method

1. In a large pan over a medium heat, cook and stir celery, onion, carrot and garlic until the onion is translucent.
2. Stir in potatoes, chicken stock, cayenne, thyme, and parsley. Bring to a boil, then cover and reduce heat. Simmer until the potatoes are tender, about 15 minutes.
3. Meanwhile, mix the cheese, flour and baking powder together in a bowl using a fork, add the egg and some water until the mixture comes together.
4. Divide into small dumplings, three per portion.
5. Stir ham and milk into the stock pot and allow the soup to return to a simmer.
6. Add the small dumplings into the soup, stirring gently to keep separate. Simmer for 10 minutes, or until the dumplings are cooked.
7. Stir in broccoli into the soup.
8. Cook until the broccoli is tender about 5 minutes. Do not boil.
9. Serve with a cheese or herb bread.

**NO COMPROMISE:
100% TASTE**

