



Creamy sheep's cheese soup



Ingredients

- 30 grams of butter
- 30 gram of flour
- 800 grams of vegetable stock
- 1 leek or spring onion in rings
- 100 grams of white wine
- 350 gram of sheep's cheese
- 100 gram crème fraîche
- Affilla Cress

Preparation

Method:

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Make roux: heat butter, add flour and cook briefly. Stir stock bit by bit into the roux and cook gently. Add white wine and leeks and cook for 15 minutes. Then add 2/3 of the cheese and do not cook again.

A la minute:

Ladle soup into cups, swirl pepper over it and add spring onion rings. Garnish with grated sheep's cheese and cress.

Tip:

Delicious with farmhouse bread and Henri Willig sweet jalapeño dip