



## Blue Shropshire and White Wine Soup

Red wine shouldn't be the only partner to blue cheese: this soup combines white wine with a mellow blue for an unusual and sophisticated dish. Sprinkle with a few crunchy homemade croutons for added texture.

### Ingredients

- 150g(6oz) Blue Shropshire, crumbled
- 1 onion, chopped
- 6 sticks celery, chopped
- 25g(1oz) plain flour
- 100ml/4fl.oz medium white wine
- 600ml/1pt chicken stock
- 150ml(¼ pint) milk
- 150ml(¼ pint) fresh double cream
- 100g(4oz) potato, diced
- freshly ground black pepper and salt

### Method

1. Fry onion and celery until soft, not brown.
2. Add flour and cook for one minute, then remove pan from heat.
3. Stir in wine, stock and potato. Bring to boil, stirring continuously, until soup thickens, then simmer for 30 minutes.
4. Cool slightly and liquidise, return to clean pan.
5. Add milk and heat gently.
6. Stir in Blue Shropshire cheese until melted.
7. Add cream and seasoning to taste. Do not boil.