



Broccoli Cream Soup

160g	HACO Cream Soup Base powder
1.8l	water
200ml	cooking cream
500g	broccoli florets, blanched until tender

- Blend **HACO Cream Soup Base powder** into cold or lukewarm water while stirring well with a whisk. Bring to boil, stirring constantly. Reduce heat and simmer for 3-5 minutes, stirring occasionally. Add cooking cream while stirring well and bring to a quick boil again.
- Bring the **HACO Cream Soup Base** to a boil. Add blanched broccoli. Using a hand-held blender, blend until smooth. Season to taste with salt and pepper. Adjust the consistency by adding cream or milk. Serve decorated with some broccoli florets.