Tim Perry39s Soup Creamy Curry Cauliflower and Broccoli Soup

Jacob · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

4

Description

My boss brought this soup to the office one fine day and I was hooked on it from the first taste It is a snap to make and the flavors are mild yet very distinct My kids loved it the first time I made it at home and it instantly became known as Tim Perrys Soup You might like a stronger curry flavour or a creamier soup so adjust the seasonings to your taste Its ready within the hour but the longer it simmers the better the flavor Serve with crusty bread and butter

Ingredients

— - 1 quart chicken broth - 1 onion

— finely chopped - 1 head cauliflower

— finely chopped - ½ head broccoli

— finely chopped - 1 teaspoon curry powder - 1 tablespoon chicken bouillon granules - salt and pepper to taste - ¼ cup all-purpose flour - ½ cup milk - 2 cups shredded Cheddar cheese

Instructions

1. In a stockpot
2. combine chicken broth
3. onion
4. cauliflower
5. and broccoli. Bring to a boil and reduce heat to low. Continue to simmer until vegetables are tender. Season with curry powder
6. chicken bouillon
7. salt
8. and pepper. In a bowl
9. combine flour and 1/2 cup of the milk. Whisk briskly until there are no lumps. Add mixture to soup
10. stirring continuously as soup thickens. Stir in Cheddar cheese until completely melted.