



*Ingredients :*

*Florets of 2 broccoli, 1 cube gemuse/vegetable bouillon, milk, some coriander, nutmeg*

*Put the florets of 2 broccoli in a pot - barely covering them with water, then bring to a boil. Add the bouillon into the water, & keep it on low for 20-30 minutes. Pour it all into a blender to puree. Just add more water until you're happy with the result, & you may add just a bit of milk for creaminess. Spice it according to your taste. (I like a pinch of coriander & nutmeg). This recipe works for any vegetables (I also like leek) & you can also mix them and try new varieties. Elena*