Cream of Broccoli Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 head of broccoli 1 onion, cubed 2 potatoes 4 stalks of celery 2 cups of chicken stock fresh grounded black pepper pinch of nutmeg 1 spoon of dried thyme 2 spoons of olive oil almond flakes for garnish

Instructions

1. Heat olive oil in the pan, add onion, fry till change colour, add potatoes, broccoli, celery and chicken stock
2. Stimmer on low heat till vegetables become soft
3. Blend your soup, add more chicken stock if you like it to be less dense
4. Flavour with pepper, nutmeg and thyme
5. Garnish each serving with almond flakes