

Soups

AVOCADO CHOWDER



Excellent winter soup! Serve warm

- 6 Large potatoes, peeled and cut into small cubes
- 3 Bay leaves
- 6 Rashers bacon, rind removed and finely chopped
- 40 g Butter
- 2 Large onions, finely chopped
- ½ Cup finely chopped celery
- 2 Cups milk
- 1 Cup cream
- Pinch or two nutmeg
- Salt and freshly ground pepper
- 2 Large avocados, mashed
- 200 g Gouda cheese, grated, to serve
- Sweet paprika to garnish

Cook potatoes with bay leaves in enough water to just cover them, until potatoes are soft. Drain. In a large saucepan cook chopped bacon in its own fat. Add butter, onions and celery and cook until soft. Heat milk, cream and nutmeg gently together and then add all remaining ingredients, except the avocado. Bring to boil. Remove from heat and add mashed avocado. Put the lid on and stand for 20 minutes to allow the flavors to blend together. This soup can also be served the next day - if so, save the addition of the avocado till reheated the next day. Top with Gouda cheese and sprinkle with a little paprika to serve.
