

FRENCH BROCCOLI SOUP WITH BLUE CHEESE CRUMBLE

The Recipe

<https://cuisinedaubery.com/recipe/broccoli-soup/>

A hearty, healthy, delicious soup. What else?

Chef: Sophie Dupuis

Skill: Easy Level

Cuisine: French Cuisine

Courses: First Course, Soup,

Ingredients

For 6 cups

2 Shallots

1 Tablespoon Butter (15 grams)

1 lbs 7 oz Broccoli (670 grams)

1 1/4 lbs Potatoes (550 grams)

4 1/2 Cups Vegetable Stock (1 Liter) For the recipe, see [HERE](#)

1 pinch of Salt

*Crumble

1/2 Cup Flour (60 grams)

3 Tablespoons Butter (40 grams)

3 oz Roquefort Blue Cheese (75 grams)

3 Tablespoons Parmesan Cheese (20 grams)

For 4 cups

1.3 Shallots

2 teaspoons Butter (10 grams)

1 lbs Broccoli (446.6 grams)

13 oz Potatoes (366.6 grams)

2 2/3 Cups Vegetable Stock (0.6 Liter) For the recipe, see [HERE](#)

1 pinch of Salt

*Crumble

1/4 Cup Flour (40 grams)

2 Tablespoons Butter (26.6 grams)

2 oz Roquefort Blue Cheese (50 grams)

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2 Tablespoons Parmesan Cheese (13.3 grams)

For 8 cups

2.6 Shallots

1 Tablespoon Butter (20 grams)

2 lbs Broccoli (893.3 grams)

1 lbs 10 oz Potatoes (733.3 grams)

5 3/4 Cups Vegetable Stock (1.3 Liters) For the recipe, see [HERE](#)

1 pinch of Salt

*Crumble

1/2 Cup Flour (80 grams)

4 Tablespoons Butter (53.3 grams)

1/4 lbs Roquefort Blue Cheese (100 grams)

1/4 Cup Parmesan Cheese (26.6 grams)

For 10 cups

3.3 Shallots

2 Tablespoons Butter (25 grams)

2 lbs 7 oz Broccoli (1.11 kilograms)

2 lbs Potatoes (916.6 grams)

7 1/4 Cups Vegetable Stock (1.6 Liters) For the recipe, see [HERE](#)

1 pinch of Salt

*Crumble

2/3 Cup Flour (100 grams)

1/3 Cup Butter (66.6 grams)

1/4 lbs Roquefort Blue Cheese (125 grams)

1/3 Cup Parmesan Cheese (33.3 grams)

Steps

Prepping

1. Peel and mince the Shallots (2)

2. Peel the Potatoes (1 1/4 lbs or 550 g) and cut into big chunks. By the way, I prefer using Sweet Potatoes

3. In a cast-iron pot (Dutch Oven), melt the Butter (1 Tablespoon or 15 g), on medium/high heat

4. Cook the Shallots (2), while stirring them

5. Add in the Broccoli (1 lbs 7 oz or 670 g), stir

6. Add in the Potatoes (1 1/4 lbs or 550 g), stir

7. For the Vegetable Stock (4 1/2 Cups or 1 Liter) : I strongly recommend making your homemade

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stock : This will improve significantly the final taste

8. The recipe is [HERE](#), an easy recipe to make

9. Pour in the Vegetable Stock (4 1/2 Cups or 1 Liter)

Cooking

10. Lower the heat, cook with the lid on

11. Bring to a simmer and cook

12. Cook for about 15/20 minutes

Blending

13. Once cooked, blend: You may use either a blender, or a Food Processor (with chopping blades) or an immersion blender

14. Taste the soup and season with the Salt (1 pinch), but do not add too much ! The crumble is already very salty...

The Roquefort Blue Cheese Crumble

15. If you need a vegan soup, you are done !

16. Otherwise, here's how to make the crumble suggested by the chef Sophie Dupuis. I recommend it, as the taste blends perfectly with the broccoli

17. In a large bowl, combine the Flour (1/2 Cup or 60 g), the Butter (3 Tablespoons or 40 g) (cold and diced), the Roquefort Blue Cheese (3 oz or 75 g) and the Parmesan Cheese (3 Tablespoons or 20 g)

18. For the Blue Cheese : The chef recommends to take French "Roquefort", but you may substitute with any blue cheese that you may find

19. Combine with your hands

20. Next thing is to crumble, with your hands or with a skimmer (with large holes)

21. Bake in preheated oven at 400 F / 200 C, for about 10 minutes, or shorter in case the crumble bakes faster. Avoid burning the crumble !

22. That's it! Your broccoli soup is ready

23. Pour into your bowls and add the crumble