

Broccoli soup with duck egg, goat's cheese and parmesan crisps



Ingredients

- 350g broccoli, cut into florets
- 1 tbsp vinegar
- 2 Watercress Lane duck eggs
- 110g soft goats' cheese
- 350ml double cream
- 40g parmesan, grated
- 2 tbsp extra virgin olive oil
- 2 tbsp flaked almonds, toasted

 30 mins preparation / serves 2

Rich, creamy and bursting with flavour. The crispy parmesan and tangy goat's cheese perfectly balancing this healthy soup

Method

1. Boil the broccoli until tender, then drain and put into a food processor with 3-4 ladles of the cooking water. Blend the broccoli to a very smooth purée - it should be quite thick and velvety
2. Purée the goats' cheese with 50ml of the double cream then stir in the remaining cream until thin enough to coat the back of a spoon
3. Poach the eggs for 2-3 minutes and drain
4. Sprinkle half of the grated parmesan in a small pile in a hot non-stick frying pan and cook until melted and golden. Allow to cool then repeat for 2nd crisp
5. To serve, pour some soup into two bowls and place a drained duck egg in the centre. Spoon some goats' cheese cream over each egg and season with freshly ground black pepper. Place a parmesan crisp on top, drizzle with the extra virgin olive oil and sprinkle with flaked almonds