



# Zucchini Soup

This soup is recommended by several members who have made it using a recipe by “Age” writer Miranda Sharp.

“What to do with the annual overdose of zucchini? I can never find enough ways to disguise the signature veg of summer’s over abundance from my garden. It’s an international problem, it seems. This recipe comes from France to Coburg to South Gippsland, to you.”

## INGREDIENTS

- 1 tbsp olive oil
- 1 leek or 2 onions, chopped
- 3 kg roughly chopped zucchini
- 2 litres chicken stock (or good quality stock cubes and water)
- Freshly ground pepper and nutmeg
- Salt
- 6 portions La Vache qui Richeese (a type of processed cow’s milk cheese, or substitute creme fraiche or mascarpone)

## METHOD

- Heat oil in a large saucepan and fry onions for a minute or so while you chop the zucchini.
- Add zucchini, stock and seasoning and bring to the boil.
- Cook until zucchini is soft.
- Puree in the pot (if you have a stick blender) or in batches.
- Return to the heat and add cheese, being careful not to boil again.
- Taste and add more seasonings, cheese, herbs or liquid to taste. The cheese will melt through to bind and add creaminess.