

BROCCOLI SWISS SOUP

Soupe Crèmeuse au Brocoli et Fromage Suisse

Source: The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 30 minutes | **Yield:** 4 servings



Recipe Description

This creamy broccoli and Swiss soup comes straight from the comforting kitchens of the mid-1980s — smooth, familiar, and deeply warming. It's a quietly nostalgic winter bowl, perfect for January lunches or simple suppers served with bread and butter.

Ingredients

- 3 tablespoons butter
- 1 small onion, finely chopped
- $\frac{1}{4}$ cup all-purpose flour
- 3 cups milk
- 2 cups chicken broth
- 3 cups chopped broccoli florets
- $1\frac{1}{2}$ cups shredded Swiss cheese
- Salt and white or black pepper, to taste

Instructions

1. Melt butter in a saucepan over medium heat. Add onion and cook until soft.
2. Stir in flour and cook 1 minute, stirring constantly.
3. Gradually whisk in milk and broth until smooth.
4. Add broccoli and simmer 12–15 minutes until tender.
5. Reduce heat and stir in Swiss cheese until melted.
6. Season and serve warm.

Notes

- For a smoother soup, lightly blend before adding cheese
- Serve with crusty bread or simple crackers
- Best enjoyed fresh but reheats gently