

Menu Talk

"I was asked to consult as a development Chef with Uncle Bens. Here are some examples"

BLUE CHEESE & CHIVE SOUP STARTER

INGREDIENTS SERVES 50

BUTTER	1LB 4OZ / 575G
ONION, FINELY CHOPPED	2LB 8OZ / 700G
CELERY, FINELY CHOPPED	1 HEAD
GARLIC, CRUSHED	5 CLOVES
FLOUR	1LB 4OZ / 575G
CHICKEN STOCK	15PTS / 8.5L
MILK	7 1/2PTS / 4.5L
MARJORAM	4TSP / 20ML
BASIL	4TSP / 20ML
TARRAGON	2TSP / 10ML
CLOVES	8
COLD WATER	5FLOZ / 150ML
DANISH BLUE CHEESE, CRUMBLLED	2LB 8OZ / 1.1KG
WHIPPING CREAM	2 1/2PTS / 1.4L
FRESH CHIVES, SNIPPED	4 BUNCHES
SALT & FRESHLY GROUND PEPPER	TO TASTE

METHOD

1. MELT THE BUTTER AND SAUTÉ THE ONION, CELERY AND GARLIC WITHOUT BROWNING.
2. BLEND IN THE FLOUR. COOK FOR A FEW MINUTES, THEN COOL.
3. GRADUALLY, BLEND THE CHICKEN STOCK INTO THE ROUX. ADD THE MILK, BRING TO THE BOIL. SIMMER FOR ABOUT 30 MINUTES.
4. PLACE THE MARJORAM, BASIL, TARRAGON AND CLOVES IN A SMALL PAN. COVER WITH THE COLD WATER, BRING TO THE BOIL THEN REMOVE FROM THE HEAT AND LEAVE TO INFUSE FOR 5 MINUTES.
5. STRAIN THE LIQUID INFUSION INTO THE SOUP. ADD THE BLUE CHEESE AND HEAT GENTLY TO MELT.
6. LIQUIDISE THE SOUP IN BATCHES. RETURN TO THE PAN, ADD WHIPPING CREAM AND CHIVES. SEASON TO TASTE. HEAT THROUGH, CHECKING CONSISTENCY. SERVE.



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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

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