

POTATO AND BOEREWORS SOUP WITH MATURE CHEDDAR CHEESE



INGREDIENTS

- 500g to 800g of Boerewors
- 1kg Potatoes
- 2 Onions, Sliced
- 1 TBSP Olive Oil
- 1 TBSP Garlic, Crushed
- 1 Tsp Salt
- Black Pepper to Taste
- 2 TBSPS of Flour
- ½ Cup of White Wine
- 1 Knorr Chicken Stock Pot, with 2 Cups of Boiling Water
- 1 Beef Liquid Stock Sachet (25g), with 2 Cups of Boiling Water
- 400g Tin of Tomatoes, Chopped
- 300g Spinach, Chopped
- 5 Springs Fresh Thyme
- 250g of Mature Cheddar Cheese, Grated
- 250ml Cream

Extras (Recommended But Optional)

- Buttered/Filled Ciabatta or Sweet Chilli or Garlic Bread
- Biltong Powder or Shaved Biltong

INSTRUCTIONS

1. Wash and chop your potatoes. Place it in the microwave for about 15 minutes. Use a stick blender to puree some of the potatoes (leave some pieces whole for a more rustic soup). Set aside.
2. Slice the boerewors into pieces. Add the olive oil to a wok or big pan. Brown the boerewors pieces over medium heat. Add the onion and sauté. Then finish with the garlic and mix for a few minutes.
3. Add the pureed potato to the pan with the flour, salt and pepper and mix.
4. Once combined, transfer the mix into a slow cooker or big pot. Add the chicken and beef stock with the wine. Then add the tinned tomatoes and mix. Finally, add the chopped spinach and thyme.
5. Leave it in the slow cooker or pot for an hour to come together (you can leave it for longer, just make sure it doesn't burn).
6. Before serving, add the cheddar cheese and cream and remove the thyme. Stir and serve. If you are serving it chilled, leave it until it is cooled.
7. Complement the delicious potato and boerewors soup with fresh-out-of-the-oven bread and a sprinkle of biltong powder. Voila! Netso! Ta-Da! And enjoy.