Bacon & Sprout Soup

Recipe given to us from Booths
booths.co.uk/

Serves 2

Ingredients:
1 bag of Booths prepared sprouts
2 medium potatoes
1 Kallo organic vegetable stock cube
Bacon lardons
1 slice of bread, cubed for frying
Butter for croutons
Pepper for tasting

Method:
1. Dissolve the stock cube in a litre of water.
2. Peel and chop the potatoes into small cubes and shred the sprouts.
3. Place the stock and veg in a pan and bring to the boil, cook on a gentle heat until soft.
4. Place the butter in a frying pan and gently melt, add the lardons and cubed bread and cook until golden and crispy.
5. Blend the soup to the desired consistency and add pepper to taste.
6. Add the lardons and croutons to serve.