



Making delicious avocado soup with garlic cheese



Ingredients

- 150 gram Gouda herb-garlic cheese, cut into mini cubes or grated
- 2 tomatoes
- 3 avocados, peeled and cut into pieces
- 2 limes, squeezed
- 200 ml crème fraîche or sour cream
- 1 shallot or small onion, chopped
- freshly ground pepper and salt
- 800 ml vegetable or herb stock, from tablet
- 1 bag of tortilla chips natural

Preparation

A healthy and tasty soup. Deliciously varied!

Nick the tomatoes, put them in boiling water for a few seconds, peel them and cut them, without the seeds, into mini cubes. Mash the avocados with the lime juice. Stir in the tomatoes, crème fraîche or sour cream and the shallot and season with salt and pepper. Heat the stock without boiling. Stir in the avocado puree, mix well and spoon in the cheese cubes. Divide the soup among warm soup bowls or plates.

Place some tortilla chips in the soup and serve the rest separately.

Sprinkle the tortilla chips with grated Gouda natural or young goat cheese and put them under an oven grill until the cheese melts slightly.