



# THICK & CREAMY CHEESY BILTONG SOUP



HEAT LEVEL 

Delight your senses with our Thick & Creamy Cheesy Biltong Soup, a comforting bowl filled with the richness of biltong-infused broth and velvety cheese, promising a hearty and flavorful experience that warms the soul.

15 Mins

4 Servings

## INGREDIENTS

125 g butter or margarine  
200 ml ( $\frac{3}{4}$  cup) cake wheat flour  
500 ml (2 cups) milk  
1.5 litres (6 cups) beef stock  
80 ml ( $\frac{1}{3}$  cup) Spur BBQ Sauce  
2 ml ( $\frac{1}{2}$  tsp) ground nutmeg  
2 ml ( $\frac{1}{2}$  tsp) ground coriander  
5 ml (1 tsp) Spur Classic Biltong Spice  
125 ml ( $\frac{1}{2}$  cup) fresh cream  
100 g biltong powder  
75 g ( $\frac{3}{4}$  cup) grated cheddar cheese  
About 80g sliced biltong

## METHOD

- 1 Melt butter in a medium, heavy-based saucepan. Add flour and stir over low heat for about 1 minute. Add milk and cook over medium heat, whisking constantly, until sauce is smooth and has thickened slightly.
- 2 Add stock, Spur BBQ Sauce, Spur Classic Biltong Spice, spices and seasoning. Simmer for about 10 minutes, whisking constantly, until thick.
- 3 Add cream, biltong powder and cheese and simmer for about 5 minutes. Add about 50 g sliced biltong. Serve immediately and garnish with remaining sliced biltong. Serve with any bread or rolls, if preferred.

## VARIATIONS

- 1 Omit sliced biltong and increase biltong powder, if preferred.
- 2 Substitute Cheddar cheese with any other cheese of choice, such as mozzarella or Edam.
- 3 Substitute half of cream with sherry.
- 4 Substitute spices with any other spices of choice.

