

# Biltong Soup

## **Ingredients:**

125g butter

250ml flour

10ml black pepper

½ tsp nutmeg

½ tsp ground coriander

500ml milk

1.5 litres beef stock

250ml cheddar cheese (grated)

250g biltong (finely grated)

125ml cream

## **Method:**

Melt the butter in a saucepan and add the flour. Stir over a low heat for one minute (ensure it does not burn).

Add the black pepper, nutmeg and ground coriander. Stirring continuously, gradually add the milk and the stock.

Stir over low heat until thickened. Remove from the heat and add the cheese and 200g of the biltong. Heat without allowing the soup to boil, and add cream to taste, just before serving. Top each serving with a generous sprinkling of grated biltong.