Graukäse soup with black bread

Serves 4

Ingredients

100 g	Graukäse
30g	leek
40g	onion
30g	butter
1 tablespoon	flour
125 ml	white wine
600 ml	beef broth
150 ml	cream
	Salt, Pepper
50 ml	whipped cream (4 tablespoons)
1 teaspoon	chives
40g	black bread, cut into cubes

Method

Cut the Graukäse into cubes. Clean and wash the leek. Cut the leek and onion into cubes and sauté them with the butter in a pan until translucent.
Add the flour, stir well, and deglaze with the white wine.
Add the beef broth and cream, and season with salt and pepper. Bring to a boil, add the Graukäse, and let it simmer lightly. Puree the soup with an immersion blender or stand blender. Toast the black bread cubes in a hot pan without adding any fat.
Serve the Graukäse soup with whipped cream, chives, and the toasted black bread cubes.