



cheese Love

THREE CHEESE CREAMED SUKUMA

INGREDIENTS

- 1/2 cup or 120g CheeseLove mozzarella cheese
- 1/2 cup or 120g CheeseLove sandwich cheese
- 1/2 cup or 120g CheeseLove cheddar
- 2 bunch fresh sukuma leaves
- 1/4 cup butter, melted
- 3 Garlic cloves, minced
- 1 small white onion, diced
- 2 cups heavy cream
- 1/2 tsp salt
- 1 tsp black pepper

INSTRUCTIONS

- 1** Completely remove stalks from Sukuma leaves
- 2** Nicely wash the Sukuma leaves, roughly chop, place on a colander and set aside to drain excess water.
- 3** In a large sufuria, over medium heat, melt butter. Add onion and garlic and Cook for about 10mins or until onion is translucent, then add salt and pepper.
- 4** Add the heavy cream and cook until the mixture is boiling
- 5** Add the CheeseLove mozzarella, Gouda and cheddar cheese and cook for 8 mins stirring occasionally until the mixture thickens
- 6** Stir in the Sukuma leaves until everything is well combined and cook for 4 mins
- 7** Remove and serve immediately