

# CLASSIC POTATO SOUP

## Preparation:

Cut the potatoes in 1 cm large pieces, cube the streaky bacon, carrots, leek, onions, garlic and celery in very small pieces (brunoise), chop the herbs, sauté the streaky bacon, onions, vegetables and garlic. Add the potatoes and fill up with bouillon, let it simmer for about 15 to 20 minutes.

Season the soup, serve the soup with chopped parsley or chervil and roasted bread pieces.

## Ingredients:

50 g streaky bacon  
150 g potatoes  
2 onions  
Carrots  
Leek  
Celery  
0.3 l bouillon  
Salt  
Pepper  
Nutmeg  
Marjoram  
Chopped parsley or chervil  
Half a clove of garlic  
Roasted bread pieces/croutons

