

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

