

Winter Soup

CUISIMAGES

Ref :
1802

Type :
Soup

Preparation :
20 min
Rest :

Cooking :
40 min

Cost :
  

Difficulty :
  

Origin :




For 6 persons

- 2 large leeks
- 3 potatoes
- 2 carrots
- 1 onion
- 50 g of butter
- 1 tablespoon of chicken stock
- Salt and pepper



Peel onion and chop finely.

Peel and wash vegetables. Dice carrots and potatoes and slice leeks into discs.

In a saucepan, brown onion in 50 g of butter.

Add vegetables and mix with a wooden spatula.

Cover and cook gently for 10 min, stirring occasionally.

Salt, pepper, and add 1,5 litres of water.

Add 1 tablespoon of chicken stock, mix.

Cover and cook over a medium heat for 30 min.

Mix the soup and make sure to leave a few vegetables.



Suggestion

Variante

Wines