

0.1 Potato and Carrot Creamy Soup

- ↪ 2 *Medium-sized Potatoes* Cut the onion, the potatoes and the carrots into small cubes.
- ↪ 400 g *Carrots* Fry the onion in a pan with a splash of olive oil and some sage.
- ↪ 1 *Onion*
- ↪ *Olive oil* Once the onions are softened, add potatoes and carrots, and let them fry for
- ↪ *Sage* a couple of minutes.
- ↪ 1 *Vegetable stock cube* Crumble the stock cube in the pan and add boiling water until the vegetables
- ↪ 200 mL *Milk* are almost covered, and then add the milk.
- ↪ *Boiling Water* Let it boil for around 20 minutes until the potatoes and carrots are soft. It might take less or longer depending on the size of the cubes.
- Modification* *Milk can be substituted by cream. The proportion of water and milk can also be varied.*
- ↪ 4 *Bacon Rashers* Once the vegetables are cooked, blend with an immersion blender until no
- ↪ 100 g *Goats Cheese* chunks are left. Put back on the hob at low heat.
- ↪ *Dill*
- ↪ *Pepper* In the meantime, cut the bacon and fry it in a small pan at high heat until
- ↪ *Parmesan* crispy.
- Add pepper and dill to the soup (around 1 teaspoon of dill).
- Once the bacon is ready, pour the soup in two bowls, top with the bacon and crumble in the goats cheese. Grate some parmesan and serve.
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