

Vegetable soup

Ingredients

- 1 onion
- 4 or 5 potatoes
- 2 or 3 carrots
- 2 or 3 leeks
- 1 bunch of chard
- 1 stalk of celery
- 1 tablespoon of salt

Preparation

Put water to boil.

Peel and cut into pieces the onions, potatoes, carrots and leeks (keep only the white and the beginning of the green of the leeks). Place them in a colander.

Rinse the vegetables under the tap, then throw them into the salted water.

Cut the first third of the celery stalk into slices (the part with the leaves), rinse and throw into the saucepan.

The water should cover the vegetables by 1 or 2 cm.

Cut the chard leaves. Do not keep the white ribs which make threads. Rinse the leaves and add them to the pan with the other vegetables.

If it's a pressure cooker, close and cook for 12 minutes after it whistles.

Otherwise, cook for 30 minutes after boiling.

Mix the soup. You can add a drizzle of olive oil or crème fraîche to the plates.

Variant

Sweat the vegetables in small cubes in olive oil at the bottom of the pan.

Then add the boiling water.