

Potato soup (4 portions; 50 min)

Adapted from <https://www.littlepotatoes.com/recipes/german-little-potato-soup/>

Good with wholemeal pasta.

For the preparation

800g little potatoes

600g carrot

600g leeeeeeeek

400g onion (red or white)

75g bacon (optional)

Amounts given are as a guide, feel free to vary to your taste.

Scrub the potatoes and carrots (no need to peel), and trim and wash the leeks.

Halve the potatoes, chop the carrots into thick slices, halve the leek lengthwise before slicing, and roughly dice the onion.

If using, cut the fat off the bacon (for frying) and cut the rest into small pieces.

For the soup

8 tbsp olive oil, more as needed

½ tsp nutmeg

1 tsp thyme

1 tsp erbs de provence

1 tsp black pepper

1 tsp salt

2 stock cubes or pot

1½ litres hot water

100ml single cream (or reduced equivalent of double/other cream)

Heat the oil. If using the bacon, add the fat first to crisp, followed by the onions, leeks and herbs & spices. Fry until soft (about 5 min).

Add the carrots, salt, and remainder of bacon and fry for another few minutes. Add the stock pot, potatoes and hot water and mix well. Bring to the boil and simmer for 20-25 minutes or until the potatoes are cooked.

Stir in the cream and serve.