

CHICORY SOUP



Type of dash :

Entrée

Categories :

Fruits and vegetables

Ingredients

- ✓ 100 g butter
- ✓ 1.5 kg chicory
- ✓ 1 white of leek
- ✓ 2 potatoes
- ✓ 1 onion
- ✓ 1 dl cream
- ✓ 2 litres meat stock
- ✓ salt
- ✓ pepper

Preparation

Coarsely chop 1 kg of chicory, the white of a leek, the onion and the potatoes. Brown lightly in 50 g concentrated butter. Add the stock and bring to the boil. Process the soup in a blender. Finely chop the rest of the chicory, brown it in the rest of the butter. Serve with marjoram or burnet.

