

Hearty Carrot and Potato Soup

20–30 Min

Preparation

1. Peel and thinly slice the onion. Peel and cut the carrots and potatoes into small pieces.
2. Heat the oil in a pan and sweat the onion. Add the carrots and potatoes and fry for 4 minutes.
3. Pour in the stock, add the bay leaf, cover and simmer over a medium heat until the potatoes are soft.
4. Remove from the heat and remove the bay leaf.
5. Stir in the crème fraîche, the apple cider vinegar and the marjoram then use a hand blender to blend until frothy.
6. Season with sea salt and ground pepper and enjoy.

Ingredients 2 Portions

= Kotányi Produkte

1 tbsp.	Olive oil
1	Onion
100 g	Potatoes, floury
1	Carrot
350 ml	Vegetable stock, clear
75 g	Crème fraîche
1 tbsp.	Apple vinegar
1 piece	Bay Leaves, Whole
1 tsp.	Marjoram, Crushed
1 pinch	Sea Salt, Coarse