



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

