

VEGETABLE SOUP



Preparation : 5 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** -

Ingredients : 4

- 2 carrots - 1 pressed garlic clove - ½ onion - 100 g bacon - 1 l water - 1 leek - 2 potatoes - 2 tbsp butter - pepper

1. Peel the raw vegetables and cut into pieces.
2. In a saucepan, gently heat the bacon and onion. Add the butter and the chopped vegetables and fry them gently for 2 minutes.
3. Add water, bring to the boil and cook for about 40 minutes.
4. Place all the ingredients in the blender jug, select the "soups" setting and liquidise for 1 minute.

Chef's tip :

Heat the soup into the saucepan before serving.