

Witloofsoep



Serves 4 Prep 5 mins

Cooking 10 mins

Easy

Ingredients

1 large potato
500g chicory
500ml chicken stock
75ml double cream
butter
1 clove
1 bay leaf
pepper
salt

1. Clean the vegetables. Chop the onion finely and cube the potatoes. Chop the chicory.
2. Sauté the onion potatoes and chicory in a tbsp of butter. Add the stock, the clove and the bay leaf. Simmer for 25 mins. Stir every now and again.
3. Take out the herbs and blend the soup in a blender. Season with pepper and salt.
4. Divide the soup and add a little cream. Serve with toast and goat's cheese.