



**Miele**

# Kerbelsuppe (German herb soup)

By Miele

**20 minutes**

Preparation time

**15 minutes**

Cooking time

**4 serves**

Serves

## INGREDIENTS

50 g butter

1 leek, finely sliced

2 shallots, finely chopped

1 tablespoon flour

750 ml vegetable stock

400 g potatoes, peeled, cooked and  
roughly mashed

100 g assorted soft green herbs,  
coarsely chopped

50 g spinach, coarsely chopped

50 g watercress, coarsely chopped

2 tbsp cream

Salt flakes and pepper, to taste

Extra herbs to garnish

## METHOD

1. Melt the butter in a heavy based pot on medium heat, Induction setting 6. Add the leeks and shallots and sauté until translucent, approximately 5 minutes. Add flour and stir, cooking briefly.
2. Add the vegetable stock to the pot, mixing with the flour until combined. Increase the temperature to medium-high heat, Induction setting 7 and bring to the boil. Reduce the temperature to medium heat, Induction setting 6 and simmer for 5 minutes.
3. Add cooked potatoes, herbs, spinach and watercress. Simmer for a further 2-3 minutes to wilt the greens and warm through the potatoes. Season with salt and pepper to taste.
4. Puree with a stick blender and then stir in the cream.
5. Garnish with extra herbs before serving.

- It is a popular tradition in Germany to eat this green soup on Gruendonnerstag (or Maundy Thursday).
- Traditionally, the soup is made with a combination of leek, dill, parsley, spinach, watercress, dandelion, chervil and sorrel; however various leafy greens can be used, including kale and silverbeet.