

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.