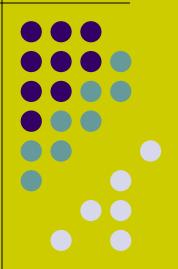
Vegetable Soup



Ingredients:



• 2 carrots





• 2 turnips



• 1 onion



stick celery







• 1 clove garlic



• Oil



Pea



• Salt, pepper

1 liter water

2 springs parsley

potato

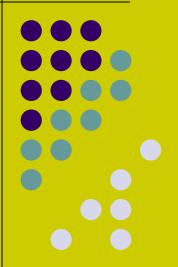








Preparations





- 1. Peel and wash all the vegetables slice them.
- 2. Pour the oil in a saucepan and add the vegetable.
- 3. Cook for 4 to 5 minutes on a low heat ,stirring continuously.

- 4. Add salt ,pepper and pour in 1 liter of very hot water. Bring to the boil and simmer for 25 minutes.
- 5. Chop the parsley in the mill and sprinkle over soup just before serving.



6. Add a spoon of fresh cream.



