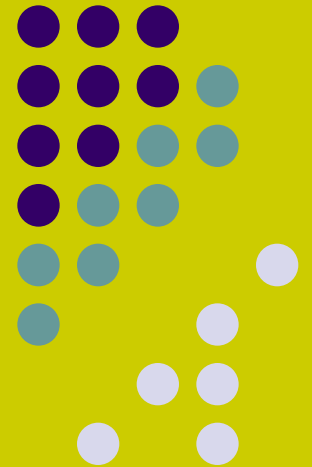
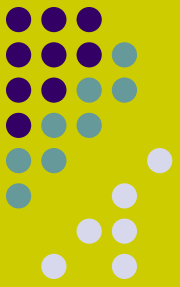


Vegetable Soup



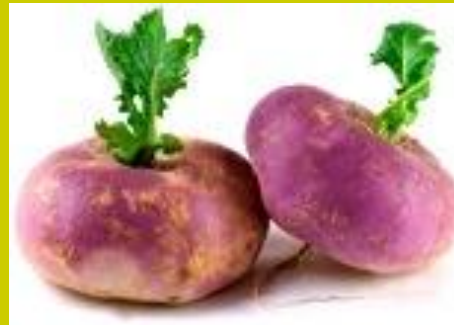
Ingredients:



- ***2 carrots***



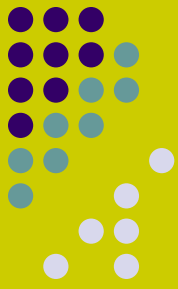
- ***2 turnips***



- ***1 onion***



- ***stick celery***



- ***1 clove garlic***



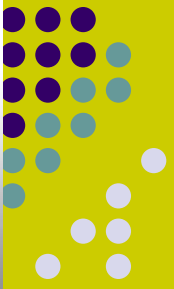
- ***Oil***



- ***Pea***



- ***Salt , pepper***



- ***1 liter water***



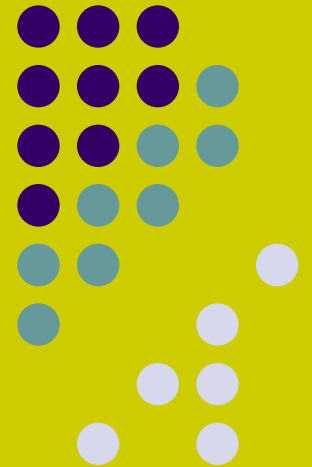
- ***2 springs parsley***

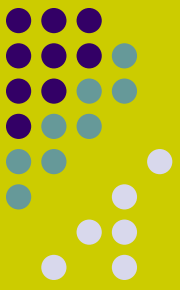


- ***potato***

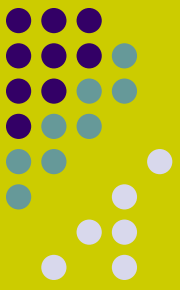


Preparations

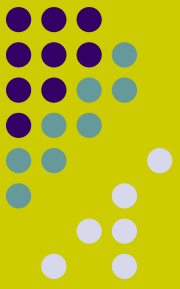




- 1. Peel and wash all the vegetables slice them.***
- 2. Pour the oil in a saucepan and add the vegetable.***
- 3. Cook for 4 to 5 minutes on a low heat ,stirring continuously.***



- 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.***

