

Creamy German Potato Soup

The best way to keep warm during the cold months

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INGREDIENTS

- olive oil
- 2 small white onions
- 1 garlic clove
- 1kg potatoes (starchy)
- 1l vegetable stock
- 2-4 medium carrots
- 3 spring onions or one leek
- 150-200g sausage
- black pepper
- dry thyme
- 50g natural flavor cream cheese



DIRECTIONS

1. Finely dice the onion and the garlic.
2. Heat a medium pot (min. 3 litre) over medium heat. Once warm drizzle some olive oil to cover the bottom of the pot. Add in the onion and the garlic and cook for a couple of minutes until the onion becomes soft and translucent.
3. Peel and cube the potatoes. Add the potatoes to the onions and cook for another couple of minutes mixing once in a while.
4. Prepare the vegetable stock and add it to the potatoes and onions. Cover with a lid and allow to simmer on medium to low heat for about 10-15 minutes or until the potatoes have softened.
5. Test that the potatoes have softened and cooked long enough by pressing a piece of potato against the wall of the pot and if it mashes easily the potatoes are cooked through. Smash the potatoes a little further with a potato masher. (See video) At the end you should still have some bigger potato pieces in the soup.
6. Slice the carrots thinly and also chop the white parts of the spring onions. Add to the soup, cover with a lid and simmer for another five minutes.
7. In the meantime cube the sausage.
8. Season with some black pepper and dry thyme, add in the sausage, mix shortly, cover with a lid and simmer for another five minutes.
9. Turn off the heat and add the cream cheese. Mix the cream cheese in until it has all melted and combined. Taste the soup for salt and other seasoning and add some if needed.
10. Serve warm with some crème fraiche or sour cream on top and decorated with finely sliced greens of the spring onion.