

Creamy Scorzonera Soup

Ingredients (serves 4)

- 400 grams Scorzonera (Salsify)
- 2 Tbsps lemon juice
- 250 grams starchy potatoes
- 1 onion
- 2 Tbsps vegetable oil
- 100 milliliters dry white wine
- 800 milliliters Vegetable broth
- salt
- white peppers (freshly ground)
- 50 grams Crème fraîche
- Nutmeg (freshly grated)
- 2 Tbsps freshly chopped parsley
- 200 milliliters milk

Instructions

1. Rinse salsify, peel with rubber gloves, cut into small pieces and place in lemon water.
2. Peel onion and potatoes and dice finely.
3. In a saucepan, heat 2 tablespoons of oil and saute onion with the rest of vegetables. Add wine and broth, season with salt and pepper and simmer for about 30 minutes on medium heat. Puree soup finely, add crème fraîche and season with salt, pepper and a pinch of nutmeg, add parsley.
4. Heat milk and froth.
6. Pour soup into glasses, top with milk foam.

