



Roter Hahn

STARTER

Barley soup

It was once prepared mainly during Lent, sometimes with and sometimes without smoked meat. Today it's a permanent fixture on the Törggelen menu.



Ingredients

4 PERSONS 50 MIN.

100 g	smoked 'Speck'
60 g	potatoes
100 g	barley
40 g	celery
200 g	smoked meat
	salt and pepper
60 g	carrots
	chives
40 g	leeks

Instructions - Barley soup

1. Fry diced 'Speck', add barley and cover with about 2 litres of water.
2. Bring to the boil, add smoked meat and allow to simmer for 2 hours.
3. Add vegetables, diced, 20 minutes before the end of cooking time and season.
4. Remove smoked meat, cut into small pieces and return to soup.
5. Serve sprinkled with chopped chives.

Happy cooking



Paul Huber

Farmer from 'Roter Hahn Buschenschank'
GRIESSERHOF IN VAHRN

www.roterhahn.it