



Roter Hahn

STARTER

Cream of cress soup

Fancy green cuisine? This fresh cream of cress soup is healthy and puts a spring in your step.



Ingredients

4 PERSONS	25 MIN.
1	onion
1	clove of garlic
20 g	butter
125 ml	white wine
500 ml	vegetable stock or water
150 ml	cream
1 Handful	bunch of cress
1 dspn	butter
	herb salt or herbs to taste
	freshly-ground pepper

Instructions - Cream of cress soup

1. Peel the onions and garlic, dice and sauté in butter. Douse with white wine and boil away liquid.
2. Add the vegetable stock, pour on the cream and bring to the boil.
3. Add the cress and butter and liquidise.
4. Season with herb salt or herbs and pepper to taste.
5. Tip: lemon juice may be added to the soup.

Happy cooking



Elisabeth Mittelberger

Farmer from 'Roter Hahn' Farm Holidays

EICHERNHOF IN VÖRAN

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