



## Recipe Name: POTATO SOUP WITH LOVAGE

### Ingredients:

18 oz.	potatoes (floury)
3.5 oz.	celeriac
2	onions
0.7 oz.	butter
0.1 qt.	vermouth (i.e. Noilly Prat)
0.8 qt.	vegetable broth
3 stems	lovage
	salt
	pepper

### Steps to follow:

Peel potatoes and celeriac and dice them coarsely. Dice onions finely. Melt the butter in a pot and sauté the chopped onions at medium heat. Add potatoes and celeriac to the onions and sauté. Deglaze with the vermouth and reduce for 2 minutes. Add the vegetable broth, cover and cook for 20 minutes at low heat. Mash the soup finely with an immersion blender. Wash and dry the lovage and remove the leaves. Slice the leaves into fine strips and add to the soup. Season with salt and pepper.

Serve with butter or cream cheese and chopped chives covered fresh bread.