


Potato soup, a mix of **smoked eel** and Carolus potatoes.

A delicious mix to make at home

 **Preparation:** approximately 30 minutes

 **Serves:** 4

Ingredients

- ◉ 300g large Carolus potatoes
- ◉ 1 half onion
- ◉ 1 garlic clove
- ◉ the white part of 1 leek
- ◉ 1 liter vegetable stock
- ◉ 150g smoked eel



Preparation

Step 1

Finely chop the onion, garlic and leek, peel and dice the potatoes.

Step 2

Fry these ingredients gently in olive oil in a large pan. Do not let them brown. Deglaze with the vegetable stock.

Step 3

Simmer for 20 minutes to let flavors draw.

Step 4

Before serving, blend with an immersion hand blender and mix through a few pieces of smoked eel.

Step 5

Season the soup with salt and pepper.

Step 6

Lay a few pieces of smoked eel in nice tall glasses or plates and fill with soup.

Enjoy!

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