

Potato soup with sausages

Servings

3 people

Description

Potato soup with leek, carrot and sausages. Some vegetables stay chunky while the rest are blended until creamy. Serves 3, with optional cream.

Ingredients

500 g floury potatoes
1 stalk leek
1 piece carrot
1 piece small onion
600 ml vegetable or beef stock
3 pieces sausages
1 tbsp butter or oil
50 ml whipping cream, optional
salt
black pepper
1 pinch nutmeg
fresh marjoram

Method

1. Peel and dice the potatoes and carrot. Finely dice the onion. Wash the leek thoroughly and slice it into rings.
2. Heat the butter or oil in a saucepan. Add the onion and leek and gently cook for about 3 minutes until softened and translucent.
3. Add the potatoes and carrot, then pour in the stock. Cover and simmer for about 20 minutes until the vegetables are tender.
4. Scoop out a ladleful of vegetables and set aside. Use a hand blender to blend the remaining soup until roughly creamy.
5. Return the reserved vegetables to the soup and stir in the optional cream.
6. Slice the sausages or add them whole to the soup. Warm gently over a low heat for about 5 minutes without letting the soup boil.
7. Season to taste with salt, black pepper, a pinch of nutmeg and fresh marjoram.