

POTATO SOUP WITH SMOKED HADDOCK AND PARSLEY



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SERVES: 4

Preparation Time: 7 min

Cooking Time: 20 min

INGREDIENTS

3 Potatoes • 2 Parsnips • 3 onions • 200 ml Chardonnay white wine of your choice • 1 litre chicken stock • 1 litre goat's milk - Président • 250 ml 30% fat cream - Milram • 150 g Smoked haddock (fish counter) • Fresh parsley - Vitacress • Hazelnut oil - Bizac

METHOD

Wash, peel and dice the potatoes, onions and parsnips • Sauté the vegetables in a little hazelnut oil till light golden brown • Drizzle over the white wine and reduce • Add the chicken stock and milk and reduce • Add the cream • Simmer for at least 15 min • Blend the soup, and then strain through a sieve • Pour the soup into large soup bowls and sprinkle with the haddock and parsley