



*Creamy
Vegetable Soup
with
Meatballs*

INGREDIENTS

200 grams dried large white beans
1 onion
1 tablespoon canola oil
800 milliliters vegetable broth
350 grams predominantly waxy potatoes
2 carrots
250 milliliters whipping cream
300 grams mixed ground meat
salt
freshly ground pepper
dried marjoram

PREPARATION STEPS

1. Soak the beans overnight in plenty of cold water.
2. The next day, peel the onion and chop finely. Heat the oil in a large saucepan and sauté the onion until translucent, stir in the broth. Drain the beans, add to the pan and simmer until the beans are tender, about 45 minutes.
3. Rinse, peel and dice the potatoes. Peel the carrot and cut as desired with a crinkle-cut knife. Add to the simmering broth 15 minutes before the end of cooking. Stir in the cream. With a slotted spoon, remove about one-third of the vegetables, puree the remaining soup and return it to the pot.
4. Bring the soup to a simmer. Season the ground beef with salt, pepper and a pinch of marjoram and with dampened hands, form small balls. Drop the meatballs into the simmering soup along with with the reserved vegetables and simmer over low heat until the meatballs are cooked through, about 10 minutes. Season the soup and serve.

WHERE WOMEN
COOK[®]