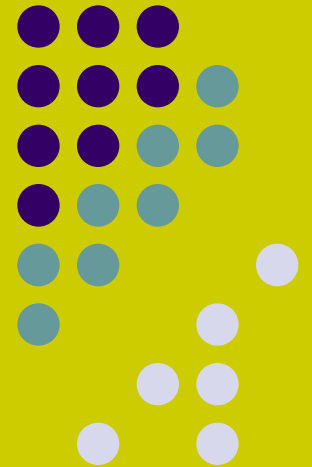
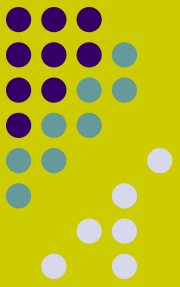


Vegetable Soup



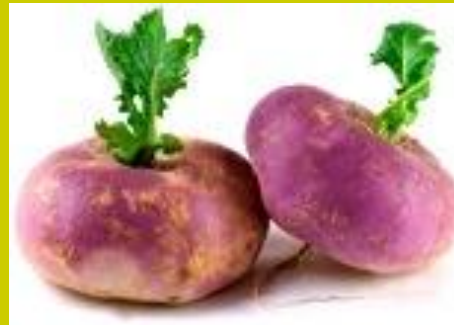
Ingredients:



- ***2 carrots***



- ***2 turnips***



- ***1 onion***



- ***stick celery***



- ***1 clove garlic***



- ***Oil***



- ***Pea***



- ***Salt , pepper***



- ***1 liter water***



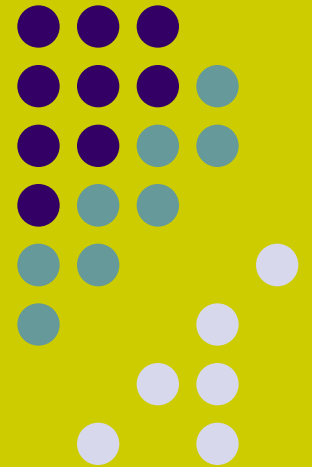
- ***2 springs parsley***

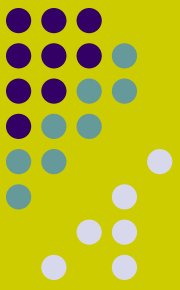


- ***potato***

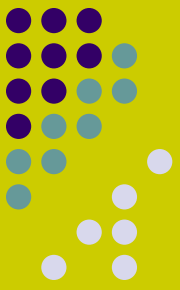


Preparations

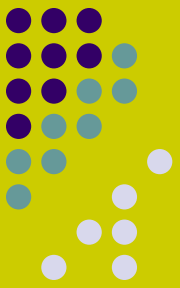




- 1. Peel and wash all the vegetables slice them.***
- 2. Pour the oil in a saucepan and add the vegetable.***
- 3. Cook for 4 to 5 minutes on a low heat ,stirring continuously.***



4. *Add salt ,pepper and pour in 1 liter of very hot water. Bring to the boil and simmer for 25 minutes.*
5. *Chop the parsley in the mill and sprinkle over soup just before serving.*



6. ***Add a spoon of fresh cream.***

