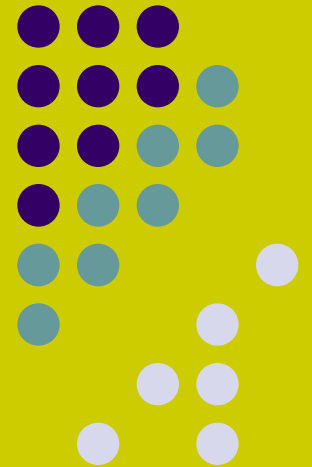
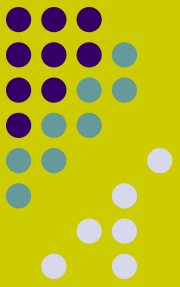


# *Vegetable Soup*

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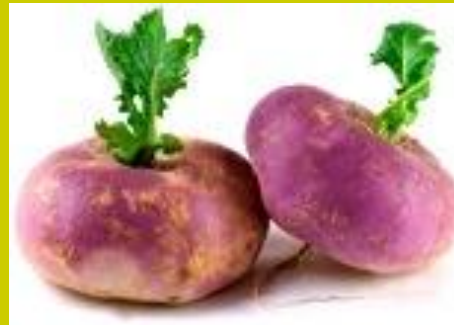
# Ingredients:



- ***2 carrots***



- ***2 turnips***



- ***1 onion***



- *stick celery*



- *1 clove garlic*



- *Oil*



- *Pea*



- ***Salt , pepper***



- ***1 liter water***



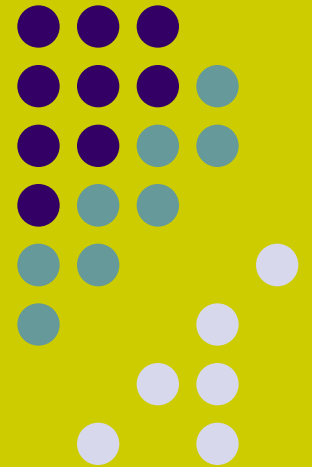
- ***2 springs parsley***

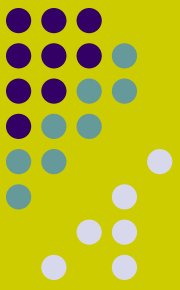


- ***potato***

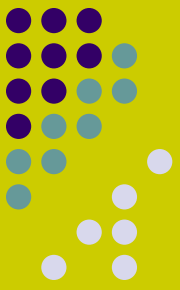


# *Preparations*

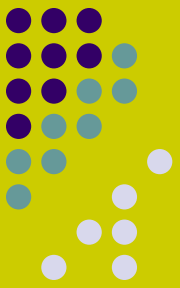




- 1. Peel and wash all the vegetables slice them.***
- 2. Pour the oil in a saucepan and add the vegetable.***
- 3. Cook for 4 to 5 minutes on a low heat ,stirring continuously.***



- 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.*



