

WARMING SOUP WITH BAY LEAVES

(4 servings)

Ingredients

6 small potatoes
1 smaller red onion
2 bay leaves
2 litres of water
3 dl cream
2 cubes chicken broth
salt after taste
nutmeg after taste
black pepper, ground, after taste

For serving

4 slices of bacon (or more to taste)



Method

1. Peel the potatoes and cut them into cubes.
2. Bring to a boil with salt, black pepper, chicken broth, bay leaf, onion (left whole) and water. (The water should cover everything well.)
3. When the potatoes have softened, remove bay leaf and onion.
4. Mash the potatoes.
5. Add cream, season with nutmeg.
6. Cook until it boils again, and then it can be served immediately!
7. When serving, sprinkle with chopped, toasted bacon. We can even take a slice of delicious bread with it.