

Starter for 4
Preparation time: approx. 25 min.
Energy per serving: approx. 662 kJ/158 kcal



HERB SOUP

200 g	floury potatoes
6 dl	water
1 dl	cream
2 tsp	lemon juice
½ dl	Appenzeller Alpenbitter
½ each	bunch of chervil and marjoram
¾ tsp	salt
A little	pepper



Preparation

Cut potatoes into cubes. Add potatoes to boiling water, cover and simmer on a medium heat for approx. 15 min. Blend soup until smooth.

Add cream, lemon juice and Appenzeller Alpenbitter and bring to the boil. Season, chop herbs finely and add to soup before serving immediately.