



Potato Soup - spiced up!

1 Heat the sunflower oil in a pot, add chopped shallots and sauté until they get glassy. Add the cut potatoes and zucchini, as well as the spices (bay leaf, fresh red chili, thyme, curry & curcuma). Sauté for 5 more minutes on medium heat, to allow the spices to develop.

2 Add the broth and the cream and let it simmer for about 15 minutes (until the potatoes are soft). You can now remove the red chili and the bay leaf. Season to your own liking with fresh-ground black pepper, additional salt and additional ground dried chili, if needed. Then whiz it with a hand-held blender until smooth.

3 Decorate (and for an additional culinary kick) with fried red onions and pancetta, roasted pine-nuts and/or sour cream.



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Recipe Source: own creation

Prep/ cooking time: about 30 min.

Ingredients (serves 2):

- * sunflower oil
- * 1 shallot
- * chopped garlic (amount up to your taste)
- * 2 large potatoes (cut up in little cubes)
- * 1 big yellow zucchini (cut up in slices)
- * 1/3 - 1/2 l broth
- * 100 ml cream
- * 1 tsp curry powder
- * 2 tsp curcuma
- * 1 red chili (fresh, uncut)
- * 1 bay leaf

salt, black freshly ground pepper, additional ground dried chili, thyme

for decoration (and extra taste!): fried red onions and pancetta, roasted pine-nuts, sour cream,