Spinach soup

Whole recipe

Ingredients

500 g	Spinach 19¾ glass
426 g	Potato 2 pc
50 g	Sunflower oil ¼ glass
110 g	Onion 1 pc
206 g	Milk 1 glass
1.01 kg	Beef bone stock 5 glass
17 g	Egg yolk 1 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Peel and dice the potatoes, boil them in water until soft, then mash into a purée.
2. Pick over and wash the spinach and chop it finely. Soften it in a pot, stirring now and then, then blend into a purée.
3. Chop the onion small and cook it in the oil until pink.
4. Stir the potato and spinach purées into the onion, add the stock and bring to a boil.
5. Whisk the milk with the egg yolk, temper it with some soup, stir it into the pot and boil once.

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