Milk and flour-crumble soup

Serves 3

Ingredients

100 g	Wheat flour 1 glass
1 kg	Water 5 glass
10 g	Salt ½ tbsp
413 g	Milk 2 glass

Allergens

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

Method

1. Work a few spoonfuls of water into the flour a little at a time to make a crumbly dough.
2. Bring the water to a boil, crumble the dough in gradually, add the salt and boil about 5 minutes.
   5 min
3. Add the milk, bring to one boil and remove from the heat.

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