

Vegetable soup

Ingredients

- 1 onion
- 4 or 5 potatoes
- 2 or 3 carrots
- 2 or 3 leeks
- 1 boot of chard
- 1 branch of celery
- 1 tablespoon of salt

Preparation

Put water to boil.

Peel and cut the onions, potatoes, carrots and leeks into pieces (keep only white and beginning of leeks). Put them in a colander.

Rinse the vegetables under the tap, then throw them in salt water.

Cut into rings the first third of the celery branch (part with the leaves), rinse and throw in the pan.

The water must cover the vegetables by 1 or 2 cm.

Cut the chard leaves. Do not keep the white ribs that make wires. Rinse the leaves and add them to the pan with the other vegetables.

If it is a pressure casserole, close and cook 12 minutes after it whistles.

Otherwise, cook 30 minutes after boiling.

Mix the soup. A drizzle of olive oil can be added or fresh cream on the plates.

Variant

Sweat the vegetables in small cubes in olive oil at the bottom of the pan.

Then add the boiling water.