

Sweet potato soup, bacon and chives

Recipe for 4 portions

Description

A creamy sweet potato soup garnished with tasty crispy bacon and fresh chives.

Note

It is possible to change the sweet potatoes for another vegetable of your choice.

Ingredients

Soup

- 800 Gr Sweet potatoes
- 1 Unit(s) Leek
- 1 Unit(s) Yellow oignon
- 1 Sprig(s) Celery
- 750 Ml Vegetable stock
- 125 Ml Cream 35%

- Butter
- Salt and pepper
- Vegetable oil

Garnish

- 125 Gr Bacon
- 10 Sprig(s) Chives

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**

Preparation

Peel and cut the sweet potatoes into cubes.

Peel and slice the onion.

Finely chop the leek and celery.

Cut the bacon into small cubes.

Chop the chives.

Soup

In a saucepan, sweat the leeks, onion and celery with a tablespoon of butter.

Add the sweet potato cubes and vegetable broth. Make sure all the vegetables are completely covered with liquid and simmer for 30 minutes.

At the end of cooking, mix with a blender and add the cream.

Bacon

In a pan, brown the bacon with a drizzle of oil until crispy. Drain it well and set it aside.

Plating

Pour a portion of soup in your bowls, then garnish with a few bacon bits and a pinch of chives.

Bon appétit!