Grisons barley soup

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	1 Hrs 15 Mins
Portions	4

Classic Grisons barley soup with pearl barley, winter vegetables and herbs. A traditional soup recipe, perfect for cosy moments and nourishment on cold days.

Soup

1 tbsp butter

1 onion

150 g carrots, in small cubes

150 g celeriac, in small cubes

150 g leek, quartered, in fine strips

150 g floury potatoes, peeled, diced

80 g pearl barley, washed

1 bay leaf

1½ litre vegetable bouillon

200 g smoked pork, (e.g. pork rib meat or ham)

50 g Grisons air-dried meat, in small cubes

100 ml cream

a little salt

a little pepper

2 sprigs of flat-leaf parsley, finely chopped

a little chives, finely chopped

Soup

Melt the butter in a pan over medium heat (level 6). Add the onion and sauté for approximately 2 minutes until translucent. Add the carrots, celeriac, leeks and potatoes, sauté for approximately 3 minutes. Add the pearl barley and cook briefly. Add a bay leaf, pour in the vegetable bouillon, then add the smoked pork and Grisons air-dried meat. Cover and bring to the boil over high heat (level 9). Reduce heat to low (level 3-4) and simmer for approximately 1 hour. Remove the smoked pork, cut into small cubes, and return to the soup. Stir in cream and season with salt and pepper. Sprinkle with parsley and chives before serving.

Accessories

Pan with lid (approx. 24 cm ø)

Additional information

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