Vegetable soup

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	15 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

with roasted root vegetables

Root vegetables

600 g root vegetables (e.g. beetroot, carrots, celery or Jerusalem artichoke)

2 shallots

Soup

800 ml water

100 g butter

100 g crème fraîche

100 ml cream

1 tbsp salt

Some pepper

Some lemon juice

Serving

Some edible flowers

Some black sesame seeds

Some olive oil

Root vegetables

Preheat the cooking space to 230 °C using the hot air with steaming mode.

Top, tail and peel the vegetables and cut into about 2 cm chunks. Peel and quarter the shallots.

Put together on the hardened glass dish and roast for 15 minutes using the Power hot air with steaming mode.

Soup

Bring all the ingredients up to and including the salt to the boil in a pan and season with pepper and lemon juice to taste. Add the root vegetables and shallots and purée to make a creamy soup.

Serving

Serve the soup in deep soup bowls and garnish with edible flowers, black sesame seeds or olive oil.

Cooking steps

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Introduce food.

Power hot air with steaming 230 °C for 15 Mins

Tips

Pumpkin can be used in place of root vegetables, according to taste.

Accessories

Hardened glass dish

Hand blender

Additional information

Created on	05.09.2023