



# 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

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- 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

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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

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Pan with lid (approx. 24 cm ø)

