# Grisons barley soup

Recipe by V-ZUG Ltd.

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| 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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