



# Vegetable soup

Recipe by V-ZUG Ltd.



|             |                                |
|-------------|--------------------------------|
| Preparation | 30 Mins                        |
| Cooking     | 25 Mins                        |
| time        |                                |
| Portions    | 4                              |
| Appliance   | CombairSteamer V2000 from 2021 |

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.

Place together on a lined baking tray and roast in the middle shelf position for 25 minutes.

## Soup

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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

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

## Cooking steps

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

**Preheating finished. Put the food in.**

**Hot air + steaming 230 °C for 25 Mins**

## Tips

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

## Accessories

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Baking tray

Hand blender

## Additional information

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Created on 26.01.2022