



# 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

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

2 shallots

## Soup

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800 ml water

100 g butter

100 g crème fraîche

100 ml cream

1 tbsp salt

Some pepper

Some lemon juice

## Serving

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Some edible flowers

Some black sesame seeds

Some olive oil

## Root vegetables

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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

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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**

**Introduce food.**

**Power hot air with steaming 230 °C for 15 Mins**

## Tips

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

## Accessories

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Hardened glass dish

Hand blender

