

## Potato Soup

*Potato soup has to be my absolute favorite soup. We had it every Monday for dinner garnished with a lot of parsley fresh from the garden. This isn't an elegant Sunday dinner soup, but a thick and creamy soup that is ideal for Mondays!* Linn

### Serves 4-6

1 3/4 lb (800g) white potatoes,  
such as russet potatoes  
1 large carrot  
1 leek  
3 1/2 oz (100g) celery root  
1 medium onion  
1 tbsp unsalted butter  
5 1/4 cups vegetable broth  
salt to taste  
white pepper  
2 tsp chopped marjoram  
(fresh or dried)  
1/3 cup heavy cream  
1 tsp mustard  
4 hot dogs  
1 bunch of flat-leaf parsley

Wash the potatoes, carrot, leek, and celery root and dice them finely. Peel the onion and dice it finely. Melt the butter in a pot and sauté the onion until it is translucent. Add the diced vegetables and cook them for 1-2 minutes. Then, stir in the vegetable broth. Bring the broth to a boil and let it simmer over moderate heat for about 30 minutes.

Using a potato masher, mash the cooked vegetables in a pot and season them to taste with the salt, white pepper, and marjoram. Mix in the heavy cream and the mustard. Then purée the soup with a hand-held blender and taste for seasoning once again. Cut the hot dogs into pieces and warm them up in the soup. Pluck the parsley leaves from the stems and chop them finely. Ladle the soup into soup bowls and garnish with the chopped parsley.

**TIP** For an even heartier taste, add parsnips or turnips to the vegetable mix and substitute cooked sausage, such as kielbasa, for the hot dogs. The soup is also delicious when you use a mixture of half sweet potatoes and half white potatoes.