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Recipe for Summer Vegetable Soup (For 4 people)

Ingredients:

- 1 litre of water
- 1 tablespoon of salt
- 3-4 (300 g) carrots
- 1 (400 g) cauliflower
- 4-6 (300 g) potatoes
- 1 onion
- 3 dl of fresh peas
- some dill, parsley or chives
- 4 dl milk
- 2 table spoons of wheat flour
- 1 tablespoon of butter

Preparation:

1. Peel and slice carrots and potatoes, chop the cauliflower and mince the onion.
2. Put the vegetables in the kettle that has water with salt in it. Let them boil in a kettle for 15 minutes.
3. Add peas.
4. Mix wheat flour with milk and add them in the kettle. Let it boil until the vegetables are ready (soft). Add herbs and butter.
5. Serve with cheese- or ham sandwiches.