

Raciones para 4

150 g
Onion
100 g
Sliced leek
100 g
Kale
150 g
Potato cubes
1 l
Vegetable broth
20 ml
Cream
30 ml
Extra virgin olive Oil

Salt

Pepper

Pine Nuts

- 1 In a saucepan add the extra virgin live oil and saute for a few minutes the onions, leek, potatos and kale (save a few leaves for chips) Add the vegetable broth and simmer for about 15 minutes or until vegetables are soft
- 2 Meanwhile, in a baking tray with geasepropaper, spread the sheets hand-cut into medium pieces Water leaves with a little bit olive oil and salt Mix with your hands to impregnate the sheets with oil Carry oven 10 minutes at 170C Reserve
- 3 Once the vegetables are cooked , gind it all together in a food processor until you reach a smooth and light cream
- 4 Serve the vegetable soup with the kale chips, a little cream and toasted pine nuts Enjoy!

Chef's Notes

<https://cookinglovers.teka.com/es/receta/crema-de-verduras/>

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