



Garlic Soup

Simple preparation and quality ingredients always create a unique experience of flavour. And it only takes 15 minutes!

Ingredients

Number of persons: 4

1 tablespoon	oil
4	garlic cloves, crushed
1 l	water
1/2 tablespoon	Vegeta Chicken Stock Powder
2 teaspoons	corn flour
50 ml	cooking cream
1-2 teaspoons	lemon juice
4 tablespoons	toasted croutons



Preparation time: 15 min

Energetic value: 157 kcal / 656 kJ

Demanding:

Preparation

1. Cook garlic in the hot oil, stir and cover with water.
2. Bring to boil and add Vegeta Chicken Stock Powder and continue cooking for another 5 minutes.
3. Dissolve corn flour in about 50 ml of water and stir in the soup. Add the cooking cream and lemon juice.

Serving

Serve the garlic soup with toasted croutons.

My notes

