



Vegetable Soup

This recipe idea is suitable all year round. In summer, served as a light meal and in winter, as a warm up dish. Why not try it!

Ingredients

Number of persons: 4

- 200 g carrot, cut in rings
- 250 g celery root, cubed
- 3 tablespoons olive oil
- 800 ml water
- 1 tablespoon [Vegeta Chicken Stock Powder](#)
- 150 g [white beans \(canned\), drained](#)
- 150 g [zucchini, sliced](#)
- 2 teaspoons [corn flour](#)
- [salt](#)
- [pepper](#)
- 100 ml [cooking cream](#)
- [toasted bread cubes](#)



Preparation time: 35 min

Preparation

1. [In a deeper pan, heat up the oil, and then cook the carrot and celery, only for about 30 seconds.](#)
2. [Cover with 800ml water, sprinkle with Vegeta Chicken Stock Powder and simmer covered, on mild heat for around 15 minutes.](#)
3. [Then mix in the beans and zucchini, and continue cooking for another 5 minutes.](#)
4. [Dilute corn flour with some water and slowly stir in to the soup, while it is still cooking.](#)
5. [Add in the cream, pepper and salt, according to taste.](#)

Serving

[When completed, adding a few toasted bread cubes to this recipe, complements the meal.](#)

Tip

[Carrot and celery should be kept in a cold place prior to using in cooking. It will extend the life of the vegetables.](#)

My notes

