



## Underberg potato soup with sausages

### Ingredients

#### For 4 servings

- 1 kg potatoes (floury)
- 300 g soup vegetables
- 500 ml vegetable broth 1 onion
- 1 tablespoon butter
- 2 cl Underberg
- 1 cup of cream
- 1 pinch of nutmeg
- 6 sausages (180-200g)
- salt, pepper

## Preparation

Peel potatoes and cut into equal pieces. Peel onion and chop coarsely. Clean soup vegetables and cut into small pieces.

Heat butter in a large pot, sauté onions until translucent. Add potatoes and soup vegetables and stir.

Deglaze with broth. Add Underberg and simmer over medium heat for 15-20 minutes.

Puree everything with a hand blender to desired consistency. Add cream and stir in. Season with nutmeg, salt and pepper.

Cut sausages into pieces and add to soup.

**Preparation time:** 30 minutes

**Nutritional values per serving:** 543.6 kcal / 2270.3 kJ

51,5 g carbohydrates

15,4 g protein

27,5 g fat