

Potato Soup

- 3 medium sized potatoes
 - 1 large carrot
 - ½ small leek
 - ¼ medium celery root
 - ½ onion
 - 1 Tbsp oil
 - 1 bay leaf
 - 1 litre vegetable broth (I used msg free/low sodium/etc.)
 - Salt
 - Pepper
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- Pinch each Marjoram, Thyme, Rosemary, ground Caraway Seeds, parsley

Cube potatoes, carrot and celery root.
Wash leeks well and cut into small slices.
Chop onion finely, and sauté in pot with oil,
Add cut vegetables, sauté for a bit longer,
Add broth, bay leaf and salt and pepper to taste,
Cook about 30 minutes, remove bay leaf.

Puree with hand blender and add spices (the marjoram, thyme, etc. are to taste – I added a bit of each, you don't need to add all if you don't have them all – up to you)

So – that's the recipe – translated from an Austrian Cookbook I have

My changes: I added a piece of kolbassa with the broth and let that cook 30 minutes as well, then took it out and cut it up, I added it back in when I added the spices (after puree), at this point I also added cream (35%). I made for a crowd, so in one pot I added 1 cup cream, and my ratios for spices may have been a little varied; that said, I think you will find you can mix it up a bit and will still get a nice soup.