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Ramsons soup

In this recipe you will need a lot of ramsons! So much so that you probably think "No, now it must be enough in the pot" And then you still need more!

For 4 people

25 g. butter
½ kg. potatoes
½ kg. ramsons
½ l. vegetable stock
2½ dl. cream
Salt and pepper

Rinse the ramsons in water and cut them into smaller pieces. Melt butter in a saucepan and sauté the ramsons over low heat. The more time they get, the more flavour they develop, so let them stand still for half an hour. Meanwhile, peel the potatoes and cut into mouth-sized cubes. Add potatoes and vegetable stock to the delicious ramsons, stir a little, put the lid on and let it simmer for approx. 15 min. Then add cream and season with salt and pepper.

Enjoy.

Recipe: Ursula Bjerggaard / Smag på Aarhus – www.smagpaaarhus.dk