

Kartoffelrahmsuppe (Spiced Potato Soup)



Ingredients

- 4 tbsp. unsalted butter
- 3 cloves garlic, peeled and crushed
- 1 small yellow onion, finely chopped
- ½ leek, white and light green parts only, cut into 1" slices
- 1 ¼ lb. Yukon gold potatoes, peeled and cut into 2" chunks
- 2⅔ cups chicken or vegetable stock
- 1 ¼ cups heavy cream
- ¼ celery root, finely chopped
- 2 tbsp. finely grated fresh or prepared horseradish
- 1 ½ tsp. finely chopped marjoram
- 2 whole cloves
- 2 bay leaves
- Freshly grated nutmeg, to taste
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. finely chopped chives

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

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Rate

- Caramelized onions, for garnish

Directions

1. Heat butter in a 6-qt. saucepan over medium-high heat; add garlic, onion, and leek, and cook, stirring, until soft, about 3 minutes.
2. Add potatoes, stock, cream, celery root, horseradish, marjoram, cloves, and bay leaves, and bring to a boil; reduce heat to medium-low, and cook, stirring occasionally, until potatoes are soft, about 30 minutes.
3. Season with nutmeg, salt, and pepper; remove from heat, and using an immersion blender, regular blender, or food processor, purée soup until smooth and frothy.
4. To serve, ladle soup into 4 bowls, and garnish with chives and caramelized onions.

[leek](#), [potatoes](#), [heavy cream](#), [stock](#), [celery root](#), [horseradish](#), [caramelized onions](#), [german](#)

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Last update: **2024/01/07 13:33**

