

Creamy soup with potatoes and smoked pork belly

4 servings

300 g smoked pork belly
1 yellow onion
3 potatoes
2 carrots
1 tbsp tomato paste
1 meat stock cube
1 vegetable stock cube
2 tsp thyme
1 bay leaf
2 cloves
5 allspice grains
5 white pepper grains
1 litre of water
2 dl cream
salt and white pepper

Grate one of the potatoes.

Peel and chop the onion.

Dice the carrots and the two remaining potatoes.

Cut off the rind and dice the pork.

Brown the onion, carrots, potatoes and pork. Add the tomato paste and fry for another minute.

If you have a tea ball, add the bay leaf, cloves and white pepper to it.

Add the grated potatoes, onion, stock cubes, spices and one litre of water to a pot. Cook for 30 minutes.

Add pork, potatoes, carrots and cream to the pot and cook for another 15 minutes.

Remove rind and bay leaves, cloves and white pepper.

Season with salt and pepper.