

Romanian vegetable sour soup



Romanian vegetable sout soup

For 7-8 servings:

3 large onions

2 carrots

2 potatoes

1 parsnip

1 small celery root

100 g green beans

100 g cauliflower

100 g peas

1 small zucchini

1/2 kg tomatoes, peeled and finely chopped / 1 can (400g) diced tomatoes

3 l water

juice from 1 lemon, to taste

1 bunch of lovage, finely chopped

2-3 tablespoons olive oil

salt and pepper, to taste

Finely dice all the vegetables.

In a big souppan cook for 5 minutes the onions and the green beans in 3 l water than add the rest of the vegetables.

Cook for another 5-6 minutes than add the tomatoes.

When the vegetables are done add the lemon juice, salt and papper to taste.

Garnish with lovage.

You can serve with vegetable cream.



Romanian vegetable sour soup