

Creamy beetroot soup



For 6 servings:

1/2 kg beets (4 medium pieces), chopped

1 onion, chopped

1 carrot, sliced

1 potato, chopped

1 parsnip, sliced (optional)

1 bay leaf

salt and pepper, to taste

grated horseradish, to taste

olive oil, to taste

Put the beets in a soup pot and add 1.5 l water. Cover and simmer for approx. 10 minutes.

Add the remaining vegetables and the bay leaf.

When the vegetables are cooked remove the bay leaf then blend it until smooth.

Add salt and pepper to taste.

Garnish the plate with grated horseradish and a little bit olive oil and eventually finely chopped parsley.