

ZERO WASTE SPRINGTIME VEGETABLE SOUP

Ingredients (For 4 people)

- 2 small leeks
- 2 new carrots
- 1 purple carrot
- 4 small turnips
- 1 Burpees Golden beetroot
- 1 Red Meat radish
- 4 small patty pan squashes
- 1 green radish
- 1 blue radish
- Cherry tomatoes
- 3 dl liquid crème fraîche
- 2 egg yolks
- 50 g Parmesan
- Oil
- Salt

Preparation:

Wash and peel the vegetables. Reserve the peel in a bowl.

Slice the vegetables into thin strips. Cook them in salted water, then drain.

Put the vegetable peelings into the hot water, add the liquid crème fraîche and mix well.

Pass the contents of the pan through a sieve, keeping only the liquid.

Fry the vegetable peelings in a little oil. Drain on kitchen paper.

Pour half the liquid into a pot, then add the egg yolk to the remainder.

Pour the second half of the liquid back into the pan and bring to a boil.

Add the Parmesan and remove from the heat.

Sauté the vegetables and add salt and the fried vegetable peelings.

Ladle the soup into bowls, and arrange the vegetables and peelings on top. Finish with cherry tomatoes.

