



KOHLRABI SOUP WITH SOFT GOAT'S CHEESE AND KAMBLY LES FICELLES AUX TOMATES ET FINES HERBES

Ingredients (serves 4)

- 2 large kohlrabi
- 1 onion
- 1-2 cloves of garlic
- a little olive oil
- 150ml white wine
- about 1 litre vegetable stock
- 130 g soft goat's cheese
- Cress
- Salt and pepper
- Kambly Les Ficelles aux Tomates et Fines Herbes

Preparation

1. Peel the kohlrabi and chop into large chunks.
2. Peel the onion and chop finely.
3. Pour a little olive oil into a pan, add the onions and pressed garlic (leave the skin on so that the cloves come out of the press more easily). Sauté for 1-2 minutes. Add the kohlrabi, stir and sauté for a further 2 minutes. Add the white wine.
4. Pour in the vegetable stock, bring to the boil and simmer over a medium heat for about 30 minutes - depending on the size of the kohlrabi chunks.
5. Once the kohlrabi chunks are soft, puree them and stir in the soft goat's cheese. Season with salt and pepper to taste.
6. Pour the soup into bowls, garnish with cress and serve with Kambly Les Ficelles aux Tomates et Fines Herbes.

Nadja Zimmermann
for Kambly

