# Kohlrabi cream soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 pcs of kohlrabi, peeled and cubed 3 cups of water 1,5 cube of vegetable bouillon 2 pcs of potatoes, peeled and cubed 1/3 of parsley, peeled and sliced 1/8 of celeriac 1 psc of onion, cubed 2 spoons of olive oil seasoning: dash of nutmeg, white pepper, cayenne pepper serve with spoon of cream and couple of croutons

## Instructions

1. Heat oil in a pot, add onion, fry till it changes colour, all remaining vegetables and water with bouillon cubes.
2. Cook till boiling, then lower heat and stimmer till vegetables get soft.
3. Blend all, add seasoning.
4. Serve with cream and croutons.