Potatoes creamy soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 700 grams of potatoes, peeled and cubed
- 2 onions, cubed
- 1 small carrot, sliced
- 2 table spoons of butter
- 4 cups of water
- 2 broth cubes
- 300 ml of milk
- 1 cup of grated cheese
- 1 table spoon of mustard
- pinch salt, if needed
- pinch of white pepper
- dried red pepper to garnish

Instructions

1. Heat butter, fry onion, when it turns transparent add potatoes,carrot, pour in water, add broth cubes.
2. Bring to boil, reduce the heat and simmer 30 min.
3. When the vegetables are soft, blend soup.
4. Add milk and cheese, continue simmer till cheese melts, add mustard, salt and white pepper.
5. Serve garnished with red pepper.