

Kennel soup

Ingredients:

4 kennels
2 table spoons of butter
 $\frac{1}{4}$ vegetable broth
3 potatoes
0,25l cooking cream
2 buns
Spice-nutmeg flower
black pepper
chive



Preparation:

2 kennels we cut and cook, left 2 kennels we cut into small cubes and cutting it off. Pour the vegetable broth, spice. Cooked kennel's finely mix and add to broth. Add the cream to the cooking and let go of the boil. In the pan, fry our bones and cut the bit's. Soup is served with chopped parsley and fried dough.

enjoy your meal!