



## Paprika soup with Almonta skewers

### Ingredients (four servings)

#### For the Skewers:

- 3,5 oz (100g) wheat
- 5,0 fl oz (150ml) milk
- 1 egg
- salt, pepper
- 1,5 tbsp. oil for baking

#### For the soup:

- 1,76 oz (50g) spring onions
- 1 clove of garlic
- 21,16 oz yellow paprika
- 1 tbsp. oil
- 21,97 fl oz (650 ml) vegetable broth
- 3,38 fl oz (100ml) cream
- salt, pepper

#### Also:

5,29 oz (150g) cream fine herbs. We recommend 1 keg Almonta Fine Herbs.

Wooden skewers

#### Preparation:

For the pancakes mix the wheat flour, milk and the egg. Season it with salt and pepper. Let the dough rise for 15 minutes and then bake 6 pancakes in a pan with oil. Let the pancakes cool down.

Spread the pancakes with Almonta Fine Herbs and furl the pancakes, then put it in a cling film and keep it cold.

Since that clean the spring onion for the soup. Place the green part to the side you need it later. Peel the garlic clove and cut them in fine dices.

Clean the yellow paprika and cut them in two halves.

Heat oil in a pot and give the onions and the garlic in it. Add the yellow paprika. Deglazing it now and let it simmer with low heat for 20 minutes.

Then the soup can make into puree. Add the cream and season it. Then keep it warm.

Cut the pancakes into 1 cm wide stripes and put them to the wooden skewers. Now dress the menu and finish it with the green part of the onions.

Preparation time: 45 minutes

Difficulty: easy



**Nutrition facts (per serving):**

- calories: 1655 kJ/395 kcal
- proteins: 11g
- fat: 25g
- carbohydrates: 32g