

# Potato soup with sour cream

Savoury

level 

 1

 20 min



## Ingredients

200 ml	Fresubin Energy DRINK Neutral
200 g	potatoes (3 medium), peeled and washed
120 ml	meat stock
15 g	onions
20 g	bacon
10 g	butter
30 g	sour cream (24 % fat)
	salt, nutmeg, marjoram, pepper

## Nutritional information per serving:

Energy .....	741 kcal
Protein .....	19.7 g
Fat .....	31.0 g
Carbohydrate .....	70.0 g
Fibre .....	2.7 g



## Alternative products:

Fresubin<sup>®</sup> 2 kcal/Fibre DRINK

## Preparation

Cut potatoes into cubes and cook in the stock. Cut bacon into cubes and fry gently until slightly browned. Chop onions finely and fry gently with the bacon.

Add Fresubin Energy DRINK Neutral and butter to the cooked potatoes and purée.

Add bacon and onions, bring to the boil and season to taste.

Serve garnished with sour cream.

## TIP:

As an alternative add strips of salmon (approx. 30 g) or prawns.