



COOKING PASSION SINCE 1877

Chervil Soup with Salmon Tartare



Serves 4

INGREDIENTS

2 bunches of chervil, 150 g
1 onion
1 parsley root
1 tsp of **butter**
2 medium starchy potatoes
400 ml vegetable stock or broth
200 ml white **wine**
250 ml **cream**
Salt and pepper
300 g **salmon fillet**
1 bunch of chives
1 lemon
Salt and pepper

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION

Peel the onion, parsley root and potato and chop finely. In a pot, braise the vegetables in butter until translucent. Add vegetable stock and wine and simmer over low heat for 30 minutes.

Add the cream and purée the mixture.

Remove the long stems from the chervil. Chop finely using a knife and add to the soup after it has stopped simmering. Let stand for 10 minutes.

In the meantime, cut the salmon into 1 x 1 cm pieces. Toss with a little lemon juice, salt, pepper and the chopped chives.

Before serving, briefly bring the soup to a boil and season to taste with salt and pepper.

Serve the soup with the salmon tartare.