

Potato and leek Soup with lumpfish roe and sour cream

Serves 4

Soup

500 gr potatoes
2 leeks
2 onions
2 cloves garlic
8 thyme stalks
2 tbsp. cold-pressed rapeseed oil
1 ½ l. milk
salt and pepper
20 gr butter
4 tbsp. apple cider vinegar

Lumpfish roe

200 gr cleaned lumpfish roe
4 tbsp. sour cream 18%
4 slices toasted rye bread
salt and pepper

Here is how

Clean and prepare all the vegetables.

Soup - Cut the potatoes, leeks, onions and garlic into coarse dices and pick the leaves of the thyme. Put all the ingredients in a saucepan over low heat and fry the vegetables in oil with the thyme leaves. Pour in the milk and let it simmer for approx. 30 minutes, until the vegetables are tender. Add the butter and vinegar and blend the soup multiple times, giving it a smooth and velvety texture. Season the soup with salt and pepper and possibly a single splash of vinegar and/or milk, to adjust the flavour and consistency.

Lumpfish - Season the lumpfish roe with salt, and toss it with sour cream.

If you are not serving the dish immediately then place the lumpfish cream in the fridge with plastic wrap over.

Dinnertime - Put a spoonful of lumpfish cream into the hot soup at the table, or serve it on toasted rye bread on the side.