



INGREDIENTS

- 40g butter
- 1 brown onion, finely chopped
- Salt flakes and freshly ground white pepper, to taste
- 500ml water
- 400g floury potato, peeled and chopped
- 45g chervil sprigs
- 4 eggs
- 1 tablespoon white wine vinegar
- 1/3 cup single cream

German Potato & Chervil Soup (Kerbelsuppe)

This green soup is traditionally eaten on Maundy Thursday, the day before Good Friday which celebrates the Last Supper; in German this day is also known as Gründonnerstag ('green Thursday'). Some traditional recipes thicken it with an egg yolk and serve it with chopped hard-boiled egg stirred through; I like to add a poached egg for an elegant entrée or nourishing supper. Serve a glass of Osborne Fino Quinta Sherry with it and enjoy!

Serves 4 as an entrée

METHOD

1. Melt butter in a saucepan, add onion and a good pinch of salt and cook, covered and stirring often, for 5-10 minutes, until tender but not coloured.
2. Add water and potato and bring to a simmer. Cook, covered for 15 minutes or so, until potato is very tender.
3. Remove from heat,
4. Half fill a small saucepan with water, add vinegar and bring to a simmer.
5. Stir to create a whirlpool, break an egg into the centre and poach for about 3 minutes, until the white is set and the yolk is still runny. Use a slotted spoon to remove to a plate lined with paper towel and repeat with remaining eggs.
6. Add most of the chervil to the soup, reserving a little for garnish, and blitz with a stick blender until smooth.
7. Return to a medium heat, stir in cream, salt and pepper and bring to a simmer.
8. Place an egg in warmed bowls, ladle soup over the top, garnish with remaining chervil and serve.