

NOVEMBER



Monday	1	8	15	22	29
Tuesday	2	9	16	23	30
Wednesday	3	10	17	24	
Thursday	4	11	18	25	
Friday	5	12	19	26	
Saturday	6	13	20	27	
Sunday	7	14	21	28	

Chervil-cream-soup

Ingredients: 200 g potatoes
20 g butter
1 tsp lemon juice
1 onion
250 ml vegetable stock (dice)
125 ml cream
100 g chervil
salt
pepper



Preparation:

Peel onions and potatoes, cut into dices and fry in butter. Add vegetable stock. Bring to the boil and mix then to a pulp. Season with salt, pepper and lemon juice. Cut up chervil and add to mixture. Mix in cream and stir until a creamy consistency is reached.