

Bramboračka - Czech potato soup

makes 4 generous servings

1 small onion
3 Tbs oil or bacon fat
1/4 cup AP flour
1/2 cup dried wild mushrooms (optional)
1 piece of celery
1 medium carrot
4 medium potatoes - gold hold shape better than russet or baking potato
6 cups of water
salt, pepper, garlic, caraway seeds, marjoram - to your liking

Boil 1 cup of water and pour over the dried mushrooms to reconstitute them. Let sit.

Clean all vegetables and cut into small pieces. Pour 4 cups of water into a pot and put the carrots, celery and potatoes with 1 teaspoon of salt and caraway seeds (adjust the amount to your liking) and bring on medium heat to boil.

While the vegetables are cooking heat the fat in a small pan and fry the onions until golden, add the flour and over low heat make a light color roux - about 2 to 4 minutes.

Use a whisk to pour the remaining water into the roux and whisk until smooth. If you have small chunks left, you can strain it to the pot with vegetables; add the mushrooms with all the liquid, add smashed garlic and marjoram and continue cooking for about 5 more minutes or until there is no longer any flour taste and the vegetables are soft.

Taste it and adjust the seasoning.

Serve with chives or parsley on top.

Enjoy ! Dobrou chuť!