



Bouneschlupp

2 servings



45 min



500g green beans, 1 onion, 1 leek, 1 carrot, 5 large potatoes, 1 bay leaf, flour, savory spice, 100g butter, 2l stock, 250g bacon, 2 pork sausages

Recipe

1

Cut the green beans into pieces 1,5-2cm long and dice the rest of the vegetables into small cubes.

2

Using a casserole, sauté the onions in the butter and add the flour and stir well, then carrot and leek.

3

Pour in the stock, and add herb, bacon and season to taste.

4

After ten minutes, add the potatoes and beans and boil soft over a moderate heat.

5

Add a dash of cream or make a roux with 100g butter and 50g flour: Melt the butter in a pot, add the flour and stir well. When a smooth roux has formed, add some stock and keep stirring. Add to the Bouneschlupp. The second, more substantial variety is served in the east of the country.

6

Heat the sausages in hot water for about ten minutes and serve with the soup. The cooked bacon can also be served separately, but you can also cut it into cubes and add it directly to the soup.

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