



## Cream of Herb Soup

*This is a simple and delicious South Tyrolean dish with fresh herbs.*

### Ingredients

- ½ cup fresh herbs (chives, dill, basil, oregano, parsley, thyme)
- 2 Tablespoons butter
- 3 Tablespoons flour
- 25.4 oz. meat or vegetable stock
- Salt
- Pepper
- Pinch of nutmeg
- ¼ cup cream
- 1 Tablespoon South Tyrolean hard cheese or Parmesan

### Directions

1. Finely chop the herbs.
2. Heat the butter and add the herbs.
3. Dust with flour and pour in the stock. Leave to simmer for 9 minutes.
4. Stir in the cream and season with salt, pepper, and nutmeg.
5. Leave to cook for a little longer.
6. Puree in the blender.
7. Serve with chopped herbs and grated hard cheese or parmesan.