



SWEET POTATO AND QUINCE SOUP

5 min. 45 min. easy 4 servings

INGREDIENTS

30 g extra virgin olive oil
80 g red onion, cut into quarters
1-2 garlic cloves
250 g quince, cut into pieces, 4 cm
300 g sweet potato, cut into pieces, 4 cm
800 g water
1 tbsp vegetable stock, homemade or 1 vegetable stock cube
1 tsp ground cumin
1 pinch ground cinnamon
1 tsp sugar walnuts, finely chopped and roasted, to garnish
20-30 g sour cream
2-3 sprigs fresh dill, leaves only, finely chopped

PREPERATION

1. Place olive oil, onion, quince and sweet potato into mixing bowl and chop **5 sec./speed 5**. Scrape down sides with the aid of spatula and sauté **10 min./120°C/speed 1**.
2. Add water, vegetable stock paste, cumin, cinnamon and sugar, cook **25 min./100°C/speed 1** and mix **1 min./speed 5-10, increasing speed gradually**.
3. Serve with some finely chopped walnuts in each plate, some sour cream and finely chopped dill.