

Treasure Barrel

Tasty German Potato Soup Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Main Ingredients

- [ ] 4 medium Yukon Gold potatoes, peeled and diced
- [ ] 2 carrots, peeled and diced
- [ ] 1 large leek, white and light green parts only, thinly sliced
- [ ] 150 g smoked turkey ham, sliced into strips
- [ ] 4 cups low-sodium vegetable broth
- [ ] 2 tbsp butter
- [ ] 1/2 cup heavy cream
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp fresh parsley, chopped

Instructions

1. In a large pot, melt butter over medium heat; add leeks and carrots, sauté until softened, about 5 minutes.
2. Stir in smoked turkey ham and cook for another 2 minutes, letting the aroma fill the kitchen.
3. Add diced potatoes and vegetable broth, bring to a gentle boil, then reduce to a simmer. Cover and cook until potatoes are fork-tender, about 15 minutes.
4. Season with salt and pepper, stir in heavy cream, and let the soup warm through for 2 minutes.
5. Ladle into bowls, garnish with fresh parsley, and serve hot with crusty rye bread.

Nutrition per serving

380 kcal	12 g	44 g	14 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If you prefer a richer soup, add an extra tablespoon of butter during sauté.
> - For extra depth, stir in a splash of white wine before adding broth (optional).
> - Adjust thickness by adding more broth for a thinner consistency.