



## Ingredients

For 4 people

200 g baby new potatoes

200 g broad beans

250 g peas

250 g carrots

250 g kohlrabi

250 g green beans

1 l milk or cream

Chopped parsley

1 tablespoon butter

Holstein cured ham

## Method

Boil the potatoes in salted water, then peel and slice. Wash the beans, peas, root vegetables, kohlrabi and green beans. Cut into small pieces and cook in a little salted water.

Heat the milk or cream with the parsley and butter, then add the potatoes and vegetables. Season to taste. Serve with a plate of original Holstein cured ham.

Bon appétit!

## Wine recommendation

A Sauvignon Blanc with a dazzling bouquet of herbs, grass, gooseberry and green pepper is the perfect accompaniment.