

Carpathian Green Bean Soup

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Goes well cold and hot!

Yields	4 servings
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Ingredients

- 500 green beans
- 200 gr creme fraiche
- Flour 1/2 table spoon
- Stock
- Fresh Herbs (dill, parsley)
- Salt, pepper

Instructions

1. Rinse, remove the tails from the green beans and cut them in half
2. Boil the beans for 12 minutes (in salty water)
3. Meanwhile, take the creme fraiche and add slowly the flour to it so that there are no "komochki"
4. Remove excess water so that the water only partially covers the beans
5. Add stock, and slowly (spoon by spoon) add the creme fraiche.
6. Add salt, pepper, and herbs to your taste. Enjoy!

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