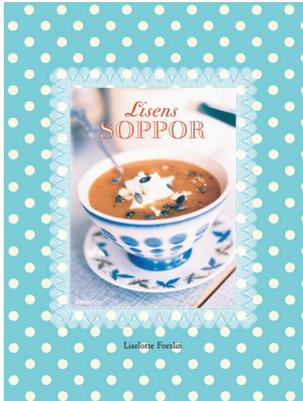


# LISEN'S SOUPS



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Yellow gazpacho  
Dinkel buns with crushed lentils and apricots  
Goulash with lemon taste  
Roast sweet potato soup with basilica and feta cheese  
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Sea mussel soup with saffron  
Avocado soup with crayfish salad  
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Croissants with feta cheese and olives  
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Tom ka gai  
Mushroom soup  
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Hot chocolate soup  
Cinnamon and cardamom biscotti  
Hot apple soup  
Peach soup with vanilla  
Raspberry and zinfandel soup  
Melon soup with mint and basilica  
Tips in your soup kitchen

## Lisens soppor

Liselotte Forslin

170x220, 96pp

"Soup? That won't fill you! is how many people react when you suggest having soup for dinner. But it all depends on the ingredients and the accessories, I usually tell them. For an everyday meal, a soup with lots of beans, root vegetables and perhaps a little bit of meat or chicken is very satisfying. At a dinner party I love to enjoy a velvety smooth mixed soup, with concentrated tastes of greens or mushroom or something like that, as a starter. If you want to have soup as a main dish, then a fancy fish or shellfish soup works perfectly.

With the right accessories, such as newly-baked bread or a nourishing sandwich, I guarantee you'll be satisfied. If you want something a bit more party-like, then you can make some crisp croutons or have some bread with filling.

Most of the soups that come straight from my kitchen are a cook-up of what I've got at home. Besides, soups are very practical. You can make a large amount and then put some in the freezer to have for lunch for several days. Just remember that it will be even tastier if it can stand and mature a day or two before serving.

With this book I hope you find ideas for new creations in your kitchen. See the recipes as inspiration and create freely from your own larder!"

*Liselotte Forslin*



## About the author:

**Liselotte Forslin** has worked as a food journalist, a stylist and as a recipe developer for more than 10 years. She writes regularly for magazines and the daily papers, and is a productive author of cookbooks.

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