

I love cream soups, no matter what vegetable they contain. Their texture makes me go back to childhood, even if I don't have many memories of this kind of soup. So, I think it's because of the comfort sensation that comes with the first sip. This is exactly what you need for a quiet spring evening. Kohlrabi and carrots bring a sweet but discreet taste, perfect dominated by the beautiful fresh rosemary flavor and the slightly salty taste of Parmesan cheese sprinkled at the end. A simple soup! And a simple soup is always a good soup!

## Creamy Kohlrabi Carrot Soup

*3 carrots  
2 kohlrabies  
half medium celery  
2 medium potatoes  
1 large onion  
1 baked garlic loaf  
fresh rosemary, thyme, parsley  
sunflower seeds  
salt and pepper  
3-4 Tbsp olive oil  
½ cup heavy cream for cooking  
grated Parmesan cheese*

1. I've peeled and boiled vegetables in water and salt.
2. I mixed the boiled vegetables and the baked garlic loaf (I didn't throw the water). I saved some boiled vegetables, which I diced and then added when the soup was done, for a richer texture)
3. I added the water in which vegetables were boiled until I obtained the perfect consistency for my taste. You decide how thick or thin you want it to be. I added spices and herbs, the heavy cream and the olive oil.
4. I served it with a generous tablespoon of grated Parmesan on top and some extra fresh rosemary. I'm telling you, there was nothing left for the next day!

