

### Sunny Carrot-Onion-Orange Soup

1,5 l homemade bouillon

8 local eco carrots

4 local eco onions

Press juice from an orange, which is preferably local

400 g melted local cheese

Clean and dice the carrots and onions. Lightly fry them in butter. Bring the bouillon to a boil. When the vegetables have boiled soft, add melted cheese and orange juice. Use a hand blender to make it into a puree. Season with salt and pepper.

When serving use sour cream to make a decoration, e.g. a heart on Valentines day.

