

Festive Bohemian soup with soy sauce

Total time **120 mins** 30 mins preparation time 90 mins cooking time

Nutritional facts (per portion):
1,772 kJ / 423 kcal

Fat: **12.3 g** Protein: **64.7 g**
Carbohydrates: **13.8 g**

INGREDIENTS

4 portion(s)

2 carrots
1 piece of celeriac
1 small onion
1 leek
1 turkey leg, about 1.2 kg
2 bay leaves
2 juniper berries
0.25 tsp black peppercorns
4 allspice berries
0.25 tsp caraway seeds
4 sprigs marjoram
5 tbsp Kikkoman Naturally Brewed Soy Sauce
10 g dried porcini mushrooms
50 g soup noodles (e.g. vermicelli or star noodles)
0.25 bunch flat-leaf parsley
0.25 tsp ground nutmeg
1 tsp lemon juice
0.25 tsp freshly ground pepper
Optional:
100 g sour cream

PREPARATION

Step 1

1 carrot - **1** piece of celeriac - **1** small onion - **1** leek - **1** turkey leg, about 1.2 kg - **2** bay leaves - **2** juniper berries - **0.25** black peppercorns - **4** allspice berries - **0.25 tsp** caraway seeds - **4** sprigs marjoram - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce

Dice the carrot, celeriac and onion. Slice the leek into thin rings. Place the vegetables and turkey leg in a large saucepan with 1½ litres of water and bring to the boil. Add the bay leaves, juniper berries, peppercorns, allspice, caraway, marjoram and the Kikkoman Soy Sauce. Cover and simmer gently for about 1½ hours.

Step 2

10 g dried porcini mushrooms - **1** carrot - **50 g** soup noodles (e.g. vermicelli or star noodles) - **0.25 bunch** flat-leaf parsley

Soak the porcini according to the packet instructions, then finely chop. Dice the carrot or slice it thinly, cutting out stars if you like, then blanch if desired. Cook the noodles according to the packet instructions. Finely chop the parsley.

Step 3

Optional:

2 tbsp Kikkoman Naturally Brewed Soy Sauce - **0.25 tsp** ground nutmeg - **1 tsp** lemon juice - **0.25 tsp** freshly ground pepper - about 100 g sour cream

Remove the turkey leg from the broth, take the meat off the bone and cut into small cubes. Strain the broth, then season with the Kikkoman Soy Sauce, nutmeg, lemon juice and pepper. Divide the

noodles, meat, porcini mushrooms and carrot among soup bowls. Pour over the hot broth, sprinkle with parsley and, if you like, add a dollop of sour cream.