



BARLEY SOUP WITH PEARL BARLEY AND THYME

INGREDIENTS:

1 chicken body
2 l water
bunch of soup vegetables without cabbage
5 bay leaves
5 grains allspice
2 potatoes
150-200 g pearl barley
120 ml milk
1/2 bunch parsley leaves
1 large clove garlic
leaves from 5 thyme sprigs
salt, freshly ground pepper

PREPARATION:

1. Wash chicken, put it in a pot and pour cold water. Add bay leaves and allspice. Bring to boil. Skim scum if necessary. Add soup vegetables (except carrots and parsley root). Add salt and boil. Peel and dice potatoes. Clean and slice carrots and parsley.
2. Rinse pearl barley, then add it to the broth together with sliced carrots and parsley. Boil for 10 minutes, then add potatoes and cook for another 20 minutes. Whiten the soup with milk. Remove from fire and straight away add grated garlic, chopped parsley and thyme leaves, and pepper. Stir and cover the pot for 5 minutes. The soup can be served with dark bread.