Faith Ministry
Making a difference, one at a time.

CREMA DE PAPA
Potato Cream Soup

Ingredients:

- 3 potatoes
- 1 bag of vegetables (carrots, peas, etc.)
- 10oz of cream cheese
- 1 bottle of cream (450 mL, Lala brand)
- 1 ½ liters of water
- 14 oz of butter

Preparation:

1. Peel the potatoes and cut them into cubes. Put them to cook in the water for approximately 20 minutes or until they are cooked.

2. Add the vegetables and turn off the heat.

3. Blend half of the cooked potatoes with the cream cheese, the cream, and ½ liter of the water used to cook the potatoes.

4. In a deep pan, melt the butter.

5. Add the blended mixture to the pan and stir (as needed to prevent sticking) for 10 minutes.

6. Mix in the other half of the potatoes and leave it to boil for 15 or 20 minutes max, stirring as needed.

7. Optional: Add queso asadero (asadero cheese).