

Flädlesuppe (German Pancake Soup)

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-flaedlesuppe-recipe>

Ingredients:

- 1 cup all purpose flour
- 1 pinch granulated sugar
- 1/8 teaspoon salt
- 2 large eggs
- 1 1/2 cups milk
- 2 tablespoons butter melted, plus more for greasing pan
- 4 cups beef broth
- 2 tablespoons olive oil
- 1 leek thinly sliced
- 1/4 cup green onion chopped
- 1 large carrot peeled and chopped
- 1 celery rib large, chopped
- 1 tablespoon fresh parsley chopped

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 130 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. SaturatedFat: 6 grams
8. Sodium: 1020 milligrams
9. Sugar: 8 grams

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