

Polish Whey Soup Recipe - Polewka z Serwatki

Ingredients

6 cups whey

1/4 cup all-purpose flour

1 cup whole milk

Salt

Crumbled dry curd or farmers cheese

6 medium potatoes, peeled and boiled separately

1. In a medium saucepan, place whey and begin to heat over medium heat.
Whisk flour into whole milk and slowly pour into whey, stirring constantly.
Bring to a gentle boil, reduce heat and simmer, stirring constantly, for 5 minutes.
2. Season with salt. In heated bowls, place crumbled dry curd cheese and ladle hot soup on top. Serve with bowls of warm boiled potatoes.