*Ingredients*

*Sauerkraut, potatoes, salt, onion, caraway seed, cream, eggs*

*Process*

*Put water into a sauce pan, salt it a bit and bring it to boil. Chop sauerkraut and boil it in the sauce pan. Peel potatoes and chop them. Let them boil in another sauce pan (not together with the sauerkraut) with a pinch of salt and some caraway seeds. Mix 2 table spoons of fine flour and an egg into ¼ l of cream and then pour the cream into the pan with the cabbage. Boil for a few more minutes and in the end add the boiled potatoes together with the rest of the water. In the meantime, boil hard a few eggs. Serve the soups hot with the peeled hard-boiled eggs.*

    