

Bouneschlupp

A traditional luxembourgish dish with a modern twist

Bouneschlupp is a hearty green bean soup and a true staple of Luxembourgish home cooking. Traditionally prepared with smoked bacon, potatoes, and cream, this rustic dish reflects the country's rural roots and love for simple, comforting food. While the classic version remains popular, modern takes often include vegetarian adaptations or gourmet flourishes. Whether enjoyed at home or in restaurants, Bouneschlupp is a warm and satisfying expression of Luxembourg's culinary heritage.

Ingredients

for 4 people

500 g green beans (frozen or fresh)
150 g smoked bacon, diced
2 floury potatoes, diced
1 onion, finely chopped
1 tbsp butter
1 tbsp flour
1 litre vegetable or meat stock
100 ml cream
Salt, pepper, nutmeg

Preparation

- 1 Peel and dice the potatoes. Finely chop the onion. Prepare frozen beans (do not defrost). If using fresh beans, trim and cut them into pieces.
- 2 Heat the butter in a large pot. Sauté the onion until translucent, then add the bacon and fry until golden.

- 3 Sprinkle in the flour and stir for a minute to lightly toast.
- 4 Add the potatoes, pour in the stock, and let simmer for 10 minutes.
- 5 Now add the frozen beans and let simmer for another 20–25 minutes. (If using fresh beans, add them together with the potatoes in the previous step.)
- 6 Stir in the cream and season with salt, pepper, and nutmeg.
- 7 Serve hot, ideally with some bread.