

White Soup

Ingredients:

10 cups chicken broth
 1 cup ground almonds
 1 ¼ cup light cream (15%)
 2 egg yolks
 1 ounce small soup noodles or vermicelli
 Parsley for garnish
 Cheese cloth for straining
 Salt to taste



Instructions:

In a soup pot add 1 cup ground almonds to 10 cups chicken broth. Bring to boil, stirring occasionally, for ten minutes. Remove from heat and allow to cool a few minutes before straining.

Strain liquid through strainer and cheese cloth to remove all of the ground almonds. Place soup back on heat and add 1 ounce of small soup noodles or vermicelli and bring to boil. Boil 5 minutes longer and remove from heat.

In a separate bowl whisk cream and egg yolks together and add 1/3 of a cup of the hot chicken and almond broth and continue whisking to mix.

Add cream and egg yolk mixture to the hot soup slowly, continuously mixing. Return pot to heat and warm up. Salt to taste (this may be unnecessary if the original chicken broth used was already salted). Serve hot with cracked pepper and parsley for garnish. Makes ten ¾ cups or so.

Tip: Some white soup recipes add a single anchovy fillet to the soup before straining to add extra flavor.