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Cream Of Almond Soup

Ingredients

2 quarts chicken stock
1-1/2 tablespoons butter
3/4 cup blanched almonds
2 tablespoons cornstarch
1 cup hot cream
Salt, pepper
Few grains nutmeg

Preparation

- 1 Cook the butter and flour together in a saucepan
- 2 Gradually add hot stock until of the consistency to pour
- 3 Then add remaining stock, let cook gently for twenty minutes
- 4 Chop the almonds finely, then pound them to a paste, add to the first mixture and beat until thoroughly blended
- 5 Add hot cream and seasoning.
- 6 Serve in a vintage looking tea cup or a bowl
- 7 Sprinkle each portion with finely chopped parsley.

Cooks Note
