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by ewfood

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