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Cream Of Lettuce Soup

Ingredients

2 cups vegetable stock
2 heads lettuce
2 tablespoons rice
2 tablespoons butter
1 teaspoon finely chopped onion
1/2 cup hot cream
1 egg yolk
Salt and pepper
Few grains nutmeg

Preparation

- 1 Cook the onion in butter five minutes (without browning), add rice, lettuce finely chopped, and stock, cover and cook until rice is soft
- 2 Add hot cream, slightly beaten yolk of egg and seasonings.
- 3 Do not allow soup to boil after adding egg yolk.
- 4 Discard outer leaves of lettuce, using only the hearts for soup.

Cooks Note
