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by ewfood

Spring Soup

Ingredients

3 bunches chopped watercress
1 bunch young onions
3 tablespoons butter
2 tablespoons flour
1/2 cup single cream
Yolk 1 egg slightly beaten
Salt, pepper
Parsley finely chopped

Preparation

1. Pick off the leaves of cress and chop finely
2. Cut onions in thin slices
3. Cook watercress and onions in butter five minutes (without browning), add flour and salt, stir until smooth, then pour milk on gradually, stirring constantly.
4. Cook over hot water twenty minutes.
5. Season with Worcestershire sauce and a few grains cayenne.
6. Strain into hot soup tureen, add whipped cream and sprinkle with finely chopped parsley.

Cooks Note