



Posted on 10 October 2012
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
