

Crayfish Soup

Ingredients

50 crayfish, 1/4 lb. of butter, 6 anchovies, the crumb of 1 French roll, a little lobster-spawn, seasoning to taste, 2 quarts of medium stock, No. 105, or fish stock, No. 192.

Method

Shell the crayfish, and put the fish between two plates until they are wanted; pound the shells in a mortar, with the butter and anchovies; when well beaten, add a pint of stock, and simmer for 3/4 of an hour. Strain it through a hair sieve, put the remainder of the stock to it, with the crumb of the rolls; give it one boil, and rub it through a tammy, with the lobster-spawn. Put in the fish, but do not let the soup boil, after it has been rubbed through the tammy. If necessary, add seasoning.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>