

Soup A La Cantatrice

Ingredients

3 oz. of sago, 1/2 pint of cream, the yolks of 3 eggs, 1 lump of sugar, and seasoning to taste, 1 bay-leaf (if liked), 2 quarts of medium stock No. 105.

Method

Having washed the sago in boiling water, let it be gradually added to the nearly boiling stock. Simmer for 1/2 an hour, when it should be well dissolved. Beat up the yolks of the eggs, add to them the boiling cream; stir these quickly in the soup, and serve immediately. Do not let the soup boil, or the eggs will curdle.

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

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