

Soup A La Julienne

Ingredients

1/2 pint of carrots, 1/2 pint of turnips, 1/4 pint of onions, 2 or 3 leeks, 1/2 head of celery, 1 lettuce, a little sorrel and chervil, if liked, 2 oz. of butter, 2 quarts of stock No. 105.

Method

Cut the vegetables into strips of about 1-1/4 inch long, and be particular they are all the same size, or some will be hard whilst the others will be done to a pulp. Cut the lettuce, sorrel, and chervil into larger pieces; fry the carrots in the butter, and pour the stock boiling to them. When this is done, add all the other vegetables, and herbs, and stew gently for at least an hour. Skim off all the fat, pour the soup over thin slices of bread, cut round about the size of a shilling, and serve.

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

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