

# To Clarify Stock

## Ingredients

The whites of 2 eggs, 1/2 pint of water, 2 quarts of stock.

## Method

Supposing that by some accident the soup is not quite clear, and that its quantity is 2 quarts, take the whites of 2 eggs, carefully separated from their yolks, whisk them well together with the water, and add gradually the 2 quarts of boiling stock, still whisking. Place the soup on the fire, and when boiling and well skimmed, whisk the eggs with it till nearly boiling again; then draw it from the fire, and let it settle, until the whites of the eggs become separated. Pass through a fine cloth, and the soup should be clear. *\_Note\_.*--The rule is, that all clear soups should be of a light straw colour, and should not savour too strongly of the meat; and that all white or brown thick soups should have no more consistency than will enable them to adhere slightly to the spoon when hot. All *\_purees\_* should be somewhat thicker. ALMOND SOUP.

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

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