

Vegetable-Marrow Soup

Ingredients

4 young vegetable marrows, or more, if very small, 1/2 pint of cream, salt and white pepper to taste, 2 quarts of white stock, No. 107.

Method

Pare and slice the marrows, and put them in the stock boiling. When done almost to a mash, press them through a sieve, and at the moment of serving, add the boiling cream and seasoning.

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

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