

White Soup

Ingredients

1/4 lb. of sweet almonds, 1/4 lb. of cold veal or poultry, a thick slice of stale bread, a piece of fresh lemon-peel, 1 blade of mace, pounded, 3/4 pint of cream, the yolks of 2 hard-boiled eggs, 2 quarts of white stock, No. 107.

Method

Reduce the almonds in a mortar to a paste, with a spoonful of water, and add to them the meat, which should be previously pounded with the bread. Beat all together, and add the lemon-peel, very finely chopped, and the mace. Pour the boiling stock on the whole, and simmer for an hour. Rub the eggs in the cream, put in the soup, bring it to a boil, and serve immediately.

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

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