



Almond Soup*

Serving: 1

Veg

Ingredients

- -50 g shelled almonds, blanched.
- -1 Tbsp butter
- -1 Tbsp almond flour
- -1 cup water
- - $\frac{1}{2}$ cup (120 g) milk
- -1 tsp salt, or to taste
- - pinch powdered black pepper
- -2 Tbsp cream

Preparation Method

- -Chop half the almonds fine and blend the rest with the milk in a blender.
- -Heat butter and saute the chopped almonds till lightly fried.
- -Add flour and saute till lightly fried.
- -Add water gradually stirring all the time till no lumps remain, then bring to a boil.
- -Add milk mixture along with salt and pepper and bring to a boil, and then simmer for 8-10 minutes, stirring occasionally.
- -Serve garnished with the cream