

Crème Princesse Soup

This was one of many cream soups recipes used for a Victorian formal dinner.

Ingredients	Cooking Utensils	Serving
Utensils		
2 Tbs. (1/4 stick) butter	knife and cutting board	soup tureen
1 medium onion	measuring cup	serving ladle
1 lb. asparagus	soup pot	soup bowls
1 cup cream	wooden spoon	soup spoons
2 1/2 cups chicken stock or	food processor or blender	
1 cup water with 2 chicken bouillon cubes	teakettle	

Trim and cut the asparagus into two-inch pieces. Peel and slice the onion. Make the chicken stock. Premade chicken stock or bouillon cubes can be bought in the store. If using bouillon cubes, boil the water in the teakettle first and make the bouillon in the measuring cup. The dish can be prepared up to this point in advance. Melt the butter in the soup pot on the stove over medium high heat and sauté the onion until it is soft and translucent. Add the asparagus and the stock. Reduce the heat to low and simmer until the asparagus is tender. In a food processor or blender, purée the soup until it is smooth. Return the soup to the pot and gently reheat on the stove over low heat. Add a small amount of the hot soup to the cream so the cream won't curdle. Slowly stir the cream into the soup. Serve hot. The soup can be made in advance of the dinner and gently reheated. Do not boil the soup or the cream will curdle.