

CREAMED TURNIP AND PARSNIP SOUP

1 cup peeled, fresh turnips, diced
½ cup scraped, fresh parsnips, diced
1½ cups vegetable broth
½ cup coarsely ground almonds
1 cup heavy cream
3 egg yolks
½ teaspoon salt
Juice of ½ lemon or equivalent JIF

Gently simmer the turnips and parsnips in the broth until the vegetables are soft, about 12 minutes.

Stir in the almonds and heat for 3 minutes.

Mix the yolks and salt with the cream; add the lemon juice; pour 1/2 cup hot soup into egg mixture, stirring well. Then slowly pour this mixture into the soup. Stir well.

Heat 2 or 3 minutes, stirring and serve warm.