



# LEMON SOUP



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**SERVES: 4**

## INGREDIENTS

1 litre water • 2 chicken stock cubes • Juice of one lemon • 150ml of double cream • 3 tbsp of finely chopped parsley • 1 tbsp nutmeg • Salt and black pepper

## METHOD

Heat the water in a saucepan, add the chicken stock cubes and bring to the boil • Simmer until the cubes are dissolved, remove from the heat • Stir in the squeezed lemon juice and the double cream • Heat carefully to serving temperature, without ever allowing to boil • Season to taste • Sprinkle with parsley and serve with a slice of lemon floating on the top

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