

Mitsuba and cucumber soup

1 medium onion, chopped	seasoning
50g butter	2 egg yolks
½ large cucumber	2 tbs double cream
1 heaped tsp flour	8 tbs Japanese parsley (Mitsuba)
1½ litres vegetable stock	... plus extra for garnish

Melt the butter and gently cook the onion for 5 minutes, then add the peeled and diced cucumber and continue to cook for another 5 minutes but do not allow the vegetables to brown. Stir in the flour, followed by 1 litre of the stock and simmer for 15 minutes.

Puree the soup in a blender and add the remaining stock, season to taste.

Beat together the egg yolks and cream with a little of the hot soup. Reheat the rest of the soup and add the egg mixture to the pan along with the finely chopped Japanese parsley.

Stir over a low heat for a few minutes to thicken but do not allow to boil. Serve garnished with chopped Japanese parsley leaves.