



BROAD BEAN AVGOLEMONO WITH LOVAGE (EGG/LEMON)

Ingredients

450g shelled beans
1 onion
1 stalk of lovage finely shredded
1 tsp lemon zest, juice of ½ lemon

2tbsp olive oil
1¼ pints of vegetable stock
1 glass dry white wine
To finish-2 small eggs, ½ lemon, 4 spring onions, fresh parsley, lemon quarters

Method

Put all soup ingredients in a large saucepan & bring to the boil. Cover & simmer for 20 minutes until beans are tender. To finish remove soup from the heat & whisk the eggs with the lemon juice. Whisk a ladleful of the hot soup into the egg & lemon mixture & stir this back into the soup. Don't re boil the soup or it will curdle. Serve immediately, sprinkled with chopped spring onions & parsley accompanied by quartered lemons & plenty of bread to mop up the broth.



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