

Avgolemono (Greek Lemon Soup)

<p>Equipment:</p> <p>Saucepan Measuring cup Whisk Large bowl Wooden spoon Ladle Knife Chopping board</p>	<p>Ingredients:</p> <p>3 ltr chicken stock (3 ltr of water and 3 stock cubes) ½ cup long-grain white rice 3 eggs 1/3 cup fresh lemon juice Salt & freshly ground black pepper 2 tbsp. finely chopped fresh mint 2 tbsp. finely chopped fresh continental parsley Lemon wedges, to serve</p>
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What to do:

1. Combine stock and rice in a saucepan over high heat. Bring to the boil. Cook, covered, for 15 minutes or until tender.
2. Whisk the eggs in a heatproof bowl. Gradually whisk in lemon juice. Gradually whisk in a ladleful (about 1/2 cup) of stock mixture. Gradually add another ladleful of stock mixture, whisking constantly. Gradually whisk in half the remaining stock. Add the egg mixture to the remaining stock. Cook, stirring, over very low heat for 2-3 minutes or until soup thickens slightly (do not boil).
3. Season with salt and pepper. Ladle soup among bowls and sprinkle with mint and parsley. Serve with lemon wedges.