

TOURIN

(recipe of Nelleke)

a delicious recipe of the famous garlic soup from the Périgord

Ingredients for 1 litre of soup :

- 7 garlic cloves
- 3 spoons of oil or butter
- 3 spoons of flour
- ½ L. water
- ½ L. milk
- 1 egg
- 1 spoon of vinegar
- stock cube for 1 liter
- pepper & salt



Cooking :

Heat the oil or butter, add the flour and stirr until it's firm.

Then, add the pressed garlic.

Add the milk while stirring slowly and add the water with the stock cube.

Add the egg-white in strings while stirring.

Add the yolk with vinegar just before you serve it.

Bon appétit !

