

AVGOLEMONO SOUPA

6 cups chicken or fish stock
**1/3 cup short grain rice or small soup
noodles**
salt to taste
3 eggs, separated
juice of 1 large lemon
white pepper

- 1 Bring stock to boil and add rice or noodles and salt to taste.
- 2 Stir until stock returns to a slow boil, cover and simmer gently for 20 minutes or until rice or noodles are tender. Skim during cooking if necessary.
- 3 In a bowl beat egg whites until stiff, add yolks and beat until light and creamy.
- 4 Gradually beat in lemon juice.
- 5 Ladle about a quarter of the boiling soup into the eggs, whisking constantly.
- 6 Remove soup from heat and gradually add egg mixture, stirring vigorously. Keep stirring for 1 minute after egg mixture is added and adjust seasoning with salt and white pepper. Serve immediately.

Note: This soup does not reheat so must be prepared just before serving. Only the stock can be prepared beforehand. Rice or noodles must be cooked in the stock just before it is required for serving.