

Wine Soup

By Rita Langguth

1/4 l white wine (such as U.L. Riesling Kabinett), 1/4 l concentrated Chicken broth, 50 grams butter, 1 tablespoon flour, 2 tablespoons double cream, 1/8 l whipped cream, 3 egg yolks, salt, pepper, curry powder, Bread for croutons

Dissolve butter at gentle heat, stir in flour and deglaze with wine and chicken broth. Let the mixture simmer until reduced to the desired thickness. Remove pot from fire, whisk double cream and egg yolks together and slowly pour the mixture into the soup while stirring. Season with salt, pepper and little curry powder to taste. Slowly fold in the whipped cream.

Meanwhile roast some cubes of white bread in butter, top the finished soup with them and serve.

Recommended wine: Piesporter Günterslay Riesling Kabinett