

Meggyleves (Morella Cherry Soup)

Ingredients:

750gm Morella cherries
2lt water
600mls sour cream (2 x 300mls)
300mls dry red wine
1 egg yolk
200gm sugar
Peel of half a lemon
1 inch-sized piece of cinnamon
2 tsp flour
Pinch of salt

Method:

Stone the Morella cherries then combine them together with sugar, salt, lemon peel, and cinnamon. Allow to simmer. Meantime, mix in a bowl the flour, egg yolk and 1 carton of sour cream. Mix with a ladleful of soup, and then add to the boiling soup stirring constantly. Finally, mix wine and other half of sour cream. Add this to the soup as well. After 10 minutes of simmering put soup aside and let it cool. Take lemon peel and cinnamon out before cooling. This soup is excellent when chilled. It can be made from black-berries, raspberries or red currants as well.