

# SOUPS

## 1. What are the chief classes of soups?

Bouillons, purees, cream soups, bisques and broths.

A **bouillon** is a clear, highly seasoned soup, made from meat alone.

A **puree** is vegetable soup made from vegetable pulp and drawn butter sauce.

A **cream** soup is made from vegetable pulp and a thin white sauce.

A **bisque** is made from fish stock with either a thin white or a drawn butter sauce.

A **broth** is a combination of a bouillon with rather coarsely chopped vegetables.

## 2. What do you mean by a "roux" and how many kinds are there?

A "roux" is a combination of melted butter and flour in equal proportions.

a) A white roux is made by combining flour with melted butter.

b) A blonde roux is made by combining slightly browned butter with an equal quantity of flour, or by slightly browning the flour and adding the butter.

c) A brown roux is made by either using browned flour or browning the butter.

## 3. Why is it usual to brown the butter rather than the flour in making a brown roux?

Browned flour loses, to some extent, its thickening powers, on the other hand, however, browned butter is most indigestible.

## 4. State exactly your method of making a cream soup.

To every cup of vegetable pulp, or vegetables put through