

# Dan Macey's Easy (but Still Posh) White Soup

Most white soup recipes of the period begin with the preparation of a stock—typically beef, veal, or mutton—thickened with ground almonds and breadcrumbs and finished with heavy cream. Other versions use rice or hard-boiled eggs as thickeners, and many add bacon for a smoky flavor. And, not to be outdone by the English, a 1651 French recipe suggests garnishing the soup "with cockscombs, pistachios, pomegranate seeds, and meat stock."

## Ingredients

2 strips of bacon, cut into 1-inch pieces  
1 onion diced  
2 celery stalks, diced  
2 tablespoon fresh herbs, left whole  
2 quarts of either chicken (homemade is best) or beef bone broth  
2 tablespoons all-purpose flour  
¼ cup almond flour  
½ teaspoon nutmeg  
1 teaspoon salt  
1 cup shredded chicken or beef—depending on the broth you are using  
1 cup heavy cream

## Directions

- In a large stock pot, fry up the bacon pieces until crisp.
- Remove the bacon pieces and set aside. Fry the onions and celery in the bacon fat.
- Add the 2 quarts of chicken or beef stock and allow to boil. Then, reduce heat and simmer for 1 hour.
- Strain the broth to remove the onions and celery and place the broth back into the pot.
- Combine the flours in a liquid measuring cup. Remove 1 cup of the hot broth and add to the flour and almond flour to form a paste or slurry.
- Stir the paste back into the chicken broth pot and allow to thicken slightly. Add the chicken or beef, spices, and bacon bits to the pot and stir.
- Add the heavy cream and heat.
- Ladle into bowls and garnish with pistachios, almond slices, or pomegranate seeds.



**Photo by Paul Savidge,  
Food Styling by Dan Macey**

**Recipe by Dan Macey.**