



## Lemon soup

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What you need for your lemon soup:

4 cups of water  
juice from 2 lemons  
lemon zest from 1 of the lemons  
1/4 cup starch  
1 egg  
some sugar  
and a little piece of a cinnamon stick

Put everything together and boil it. Take the cinnamon stick out of the water after 4-5 min. Take the starch and let everything simmer for a while. In the end just add some sugar to your liking.

While the soup is simmering take the egg whites and add some sugar and whisk it stiff.

You enjoy the soup when it's cold and as a topping just add the beaten egg whites.