Mitsuba and cucumber soup

- 1 medium onion, chopped
- 50g butter
- ½ large cucumber
- 1 heaped tsp flour
- 1½ litres vegetable stock
- seasoning
- 2 egg yolks
- 2 tbls double cream
- 8 tbls Japanese parsley (Mitsuba)
- … plus extra for garnish

Melt the butter and gently cook the onion for 5 minutes, then add the peeled and diced cucumber and continue to cook for another 5 minutes but do not allow the vegetables to brown. Stir in the flour, followed by 1 litre of the stock and simmer for 15 minutes.

Puree the soup in a blender and add the remaining stock, season to taste.

Beat together the egg yolks and cream with a little of the hot soup. Reheat the rest of the soup and add the egg mixture to the pan along with the finely chopped Japanese parsley.

Stir over a low heat for a few minutes to thicken but do not allow to boil. Serve garnished with chopped Japanese parsley leaves.