

# Spinach Cream Soup

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## Ingredients

6 servings

1 package fresh spinach (frozen may be substituted)	6 tablespoons grated Parmesan cheese
1 onion, sliced	salt, pepper, and nutmeg to taste
4 tablespoons olive oil	2 garlic cloves, minced
7 cups chicken stock	6 slices bread
3 eggs	

1. Wash the spinach, making sure it is well cleaned. Then chop it. Chop the onion.
2. Pour the olive oil into a soup pot and briefly sauté the spinach and onion. After 3 minutes, add the chicken stock and cook slowly over low heat for about 30 minutes. Add more stock if necessary.
3. Beat the eggs and Parmesan cheese in a deep bowl. Add salt, pepper, and nutmeg and mix it all very well.
4. Blend the soup in a blender until thick and creamy and return it to the pot. Add the egg mixture and stir continually until all the elements blend well. Reheat the soup over low heat for about 5 to 8 minutes.
5. Rub the garlic on the slices of bread and place them in the oven for a few minutes. Place a bread slice in each bowl and immediately pour the hot soup on top. Serve hot.

