

Kohlrabi Soup

Karalábéleves

- 1 small cut-up chicken
- 4 young kohlrabi
- 1 1/4 tsp salt
- 2 Tbsp chopped parsley
- 4 Tbsp butter or lard
- 3 Tbsp flour
- 2 egg yolks
- ½ cup cream

Cook the chicken for 30 minutes in salted water to cover. Peel the kohlrabi and cut into fine strips. Add to the chicken with the salt and continue cooking until chicken and kohlrabi are tender. Wilt the parsley in the fat. Add the flour and blend. Stir in a cup of the soup and continue stirring and cooking until thick and smooth. Thin with the remaining soup. Remove the chicken from the bones and cut into bite size pieces. Return to the soup and heat to boiling. Mix the egg yolks with the cream and stir into the hot soup.

From: [A Taste of Hungary](#)