# Agnes Sorel soup with chicken fillet strips and Drycured turkey strips

10 persons



## Ingrediënten

- 3 l chicken stock
- 180 g roux (60 g butter, 120 g flour)
- 200 g mushrooms
- Juice of ¼ lemon
- Piece of butter
- 200 g Chicken fillet strips
- 200 g Drycured turkey strips
- Liaison (1 egg yolk +1 dl cream)
- Chervil

## Bereiding

Melt the butter and add the flour. Let this draw for a while and add the chicken stock little by little. Stir with a beater or a mixer. Let it heat through for a while.

Cut the mushrooms into slices or strips (as desired) and put them in a buttered sauté pan, add the lemon juice and a dash of water. Cover of with a piece of silver foil and put on a high heat. The mushrooms will be ready after a few minutes. Pour the juice from the mushrooms into the chicken velouté and season the soup with pepper and salt.

Finish the soup with the mushrooms, the Chicken fillet strips, the quickly fried Drycured turkey strips and add the liaison. Do not let the soup boil again once you have added the liaison.

Pour the soup into a plate or bowl and finish with a sprig of chervil.

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