

Recipe

Spinach Soup

By

Bhaktin Sushma



Ingredients

- Spinach - 4 bunches
- Tomatoes - 2
- Green peas - ½ kilo
- Pepper powder - a pinch
- Salt - as required
- Milk - 3 cups
- Corn flour - 2 tsp
- Butter - 2 tsp
- Cream - 200 gms
- Soda - 1 pinch

Preparation

1. Wash spinach leaves.
2. Add salt, soda, chopped tomatoes and spinach in water.
3. Boil for 10 minutes. Mix in mixture and strain the soup through a fine shift.
4. Melt butter in a frying pan, add spinach soup and corn flour mixed in milk and boil for 10 minutes.
5. Remove from the gas and add pepper, salt and boiled peas.
6. In each soup bowl add churned cream and serve warm.

Serves

4 Persons

www.iskcondesiretree.com

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**