



3 Puréeing the bread. Whisk the mixture to break the bread into smaller pieces (*above*). Return the casserole to the mat over a medium heat and bring to the boil, then reduce the heat to maintain a steady simmer. Cook, uncovered, for 30 minutes, whisking once or twice (*above*) to break up the bread further.



4 Finishing the soup. At the end of the cooking time whisk briskly to disperse the bread evenly through the soup. Remove the casserole from the heat. Add a chunk of butter and 4 to 6 egg yolks, depending on their size, then whisk again to amalgamate them (*above*). Serve the soup in warmed bowls (*right*). □



3 Moistening the soup. Preheat the oven to 200°C (400°F or Mark 6). Ladle the saffron-flavoured chicken broth over the layered ingredients in the casserole (*above*). When the topmost layer of bread slices begins to float, add another cup or so of the liquid. Then put the uncovered casserole in the oven.



4 Cooking and serving. Let the casserole bake for about an hour: much of the liquid will be absorbed by the bread and a light gratin will form on the soup's surface. Serve the *mourtairol* heaped on to shallow soup plates (*above*). □