Stracciatella Soup

Jacob · 30/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

2

Description

Stracciatella soup is often referred to as Italian egg drop soup which is fine but knowing the name actually means little torn rags or shreds works so much better metaphorically When youve been run ragged stracciatella is always there for you As you eat this hopefully with some nice crusty bread imagine all those little rags floating in the bowl are all your tornup problems both real and imagined They were there and then they were gone You just won with soup

Ingredients

— - 6 cups chicken broth - salt and freshly ground black pepper to taste - 3 large eggs - ½ ounce grated Parmigiano-Reggiano cheese - ½ ounce grated pecorino Romano cheese - 2 tablespoons chopped fresh parsley - 2 tablespoons semolina flour - 1 pinch cayenne pepper - 1 pinch freshly grated nutmeg - 1 tablespoon olive oil - 1 pinch red pepper flakes

Instructions

1. Bring broth to a simmer in a pot over high heat. Taste broth and adjust salt and pepper as needed. Whisk eggs
2. grated Parmigiano Reggiano and Pecorino Romano cheeses
3. parsley
4. semolina flour
5. salt
6. pepper
7. cayenne
8. and nutmeg together in a bowl until well blended. While stirring the simmering broth
9. slowly pour egg mixture into the broth. Bring mixture back up to a simmer. The liquid will be slightly cloudy initially and clear as broth heats. Serve in bowls; garnish with a drizzle of olive oil and a pinch of red pepper flakes. Chef John Recipe Tips Makes 2 large or 4 appetizer-sized portions.A nice
10. rich
11. homemade chicken broth is best for this recipe. But if there's none available
12. use good quality prepared broth.