

Roman Egg Drop Soup - Stracciatella Alla Romana

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Stracciatella means "little rags". This well-known Roman soup is made by stirring a raw egg, Parmesan and lemon batter into hot broth and as in hot and sour soup or egg-drop soup, the egg breaks into stringy fragments as it poaches. The soup is delicious and surprisingly refreshing with the flavor of lemon.

Ingredients

8 cups seasoned chicken stock
 3 large eggs
 ½ cup freshly grated Parmesan cheese
 2 tablespoons finely chopped flat-leaf parsley
 Juice and zest of 1 to 2 lemons
 Salt and freshly ground pepper

Preparation Time	10 min	Difficulty	Normal
Portions	4 servings	Yield	
Country/Region	Italy		
Vegetarian	No		

Preparation

Bring chicken stock to a boil then reduce the heat to medium low. You should have about 10 cups of stock, if not, add water or reduce the stock to the desired quantity. Beat the eggs with a whisk in a large bowl and add Parmesan and parsley. Just before serving, slowly pour egg mixture into the stock, stirring with a whisk.

The faster you stir, the faster the pieces of egg will cook. Taste and adjust the seasoning with lemon juice, salt and pepper. Serve in hot or heated or warmed up soup plates or hot or heated or warmed up consommé cups.

Notes

No Description available