



GENNARO'S STRACCIATELLA ALLA ROMANA

This authentic and simple Italian 'egg drop' soup by the charming Gennaro Contaldo really allows Clarence Court hen eggs to shine against a delicious backdrop of rich chicken broth and nutty Parmesan. An exquisite combination of savoury delights.

Prep time 5 minutes | Cook Time 10 minutes | Serves 4

INGREDIENTS

1 litre chicken broth or stock, homemade or shop bought
4 Clarence Court hen eggs
2 tablespoons grated Parmesan
A pinch of black pepper
1 tablespoon parsley, finely chopped

METHOD

Place the chicken broth or stock on the heat and bring to the boil.
Meanwhile, beat the eggs in a bowl with the grated Parmesan, black pepper and parsley.
As soon as the stock begins to boil, add the egg mixture and continue to whisk.
Reduce the heat and simmer for a couple of minutes, continually stirring and whisking until the egg breaks up.
Remove from the heat and serve immediately with plenty of fresh bread to soak up all the delicious flavours.



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FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

