

Garlic Stracciatella

Ingredients

6 cups Chicken stock
30 Garlic cloves
2 Thyme sprigs
¾ lb Spinach, stems removed
1 Carrot, small
3 Tbs Italian parsley, finely chopped
2 Tbs Grated Parmesan cheese
2 Eggs
Salt & Pepper

Procedures

1. Peel and trim garlic.
2. Cut spinach into narrow strips and julienne the carrot.

To cook

3. In a large stock pot over medium-high heat, combine the stock, garlic, and thyme. Bring to a boil. Reduce the heat to medium, cover and simmer until the garlic is very soft, about 20 minutes. Discard the Thyme.
4. Remove from heat. In a blender, puree the soup in batches until smooth.
5. Return to heat and add the spinach, carrot, parsley and Parmesan cheese. Simmer for 2 minutes, and then remove from heat.
6. Lightly beat eggs and slowly pour into the soup. Stir until egg forms threads.
7. Season with salt and pepper.

Serves 6 – 8