

Roman Egg-drop Soup – Stracciatella

Adapted from Livia Tistarelli via Gourmet



- 4 large eggs
- ¼ cup Parmesan cheese, grated
- ¼ tsp pepper
- ¼ tsp nutmeg
- 8 cups of broth from bollito di manzo

In a small bowl, whisk together eggs, cheese, nutmeg, pepper and 1 cup of the cold broth. Bring the remainder of the broth to a boil in a medium saucepan. Pour in the egg mixture, whisking constantly. Reduce heat and simmer for 1 minute, continuing to whisk. Season with salt and pepper to taste and serve with additional parmesan on the side, if desired.