



INGREDIENTS

PASTA

1 cup of stelletta pasta

BROTH

6 cups of vegetable stock

2 pepperoncini

Sea salt & pepper to taste

STRACCIATELLA

3 eggs

2 TBSP of semolina flour.

2 TBSP of Parmiggiano-Reggiano cheese

2 TBSP of pecorino Romano cheese

¼ tsp of fresh nutmeg

Salt & pepper

1 cup of chopped fresh parsley

NOTES

Use 1 egg for every 2 cups of broth

STRACCIATELLA SOUP WITH STELLETTE PASTA

By Caterina Romano's kitchen

DIRECTIONS

1. In a pot with salted boiling water, cook the stelletta pasta for 10-12 minutes.
2. In a soup pot, bring the vegetable stock to a simmer over high heat. Add the pepperoncini and season to taste.
3. To prepare the stracciatella, in a bowl whisk the eggs, semolina flour, the two cheeses, the nutmeg and seasoning together until well blended.
4. While stirring the simmering broth, slowly pour the stracciatella into the broth.
5. Add the stelletta to the broth along with the parsley. Continue mixing and cook for a few more minutes.
6. Serve in bowls, garnish with a drizzle of olive oil, a tablespoon of Reggiano-Parmiggiano cheese and enjoy.

ENJOY THE STRACCIATELLA SOUP WITH STELLETTE